

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Number 23

DECEMBER 4, 1937

DOESN'T
LOOK GOOD!

YES—THAT'S THE
BRAND
I ALWAYS GET

EYE APPEAL DOES ATTRACT SHOPPERS!

THESE Tasty Meat items of Wilson & Co. (wet-wrapped) in "Cellophane" are attracting lots of attention from dealers and housewives. They look trim, neat and smart—and suggest something new and appetizing for dinner.

The sparkle of the Cellophane wrap adds the dressed-up extra-quality look which impresses shopping housewives.

The distinctive, gay-colored label assures the brand identification that means repeat business. And shoppers know, too, that these items are *fresh and clean*.

Retailers are giving these fast-selling transparent-wrapped meats enthusiastic support with the *preferred display* they so often reserve for items in Cellophane transparent wrapping.

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If you'd like practical packaging suggestions, call in one of our Field Representatives. No obligation. Just write: E. I. du Pont de Nemours & Co., Inc., "Cellophane" Division, Wilmington, Del.

Cellophane

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*Nearly
21% return*



**... THAT BUFFALO SAUSAGE EQUIPMENT
CERTAINLY WAS A PROFITABLE INVESTMENT!**

HE isn't a sausage maker—he's an auditor but he's an enthusiastic booster for Buffalo sausage equipment. For he recognizes more quickly than anyone else the favorable change in production costs when Buffalo machines take over the job.

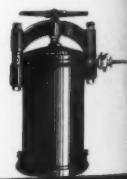
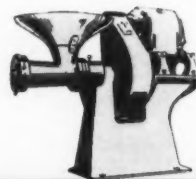
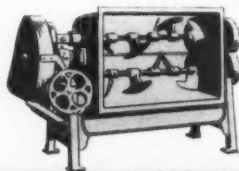
As much as twenty and twenty-five percent return on investment has been reported by many sausage makers after installing new Buffalo equipment.

Why not check your sausage room and

see if a new Buffalo Self Emptying Silent Cutter, Mixer, Grinder or Stuffer might be a wise investment for you to make.

A Buffalo Representative will be glad to help you find the places where your production could be speeded up or the quality of your products could be improved. **BECOME A BUFFALO USER.**

JOHN E. SMITH'S SONS CO.
FIFTY BROADWAY, BUFFALO, NEW YORK



BUFFALO SAUSAGE MACHINERY

PRESCO PICKLING SALT

and the

PRESCO PICKLE PUMP

*The Ideal Combination
for Artery Curing*

Made only by

THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.



PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES

Volume 97

DECEMBER 4, 1937

Number 23



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daily market transactions and
prices on provisions, lard, tallows
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visioner Daily Market Service, 407
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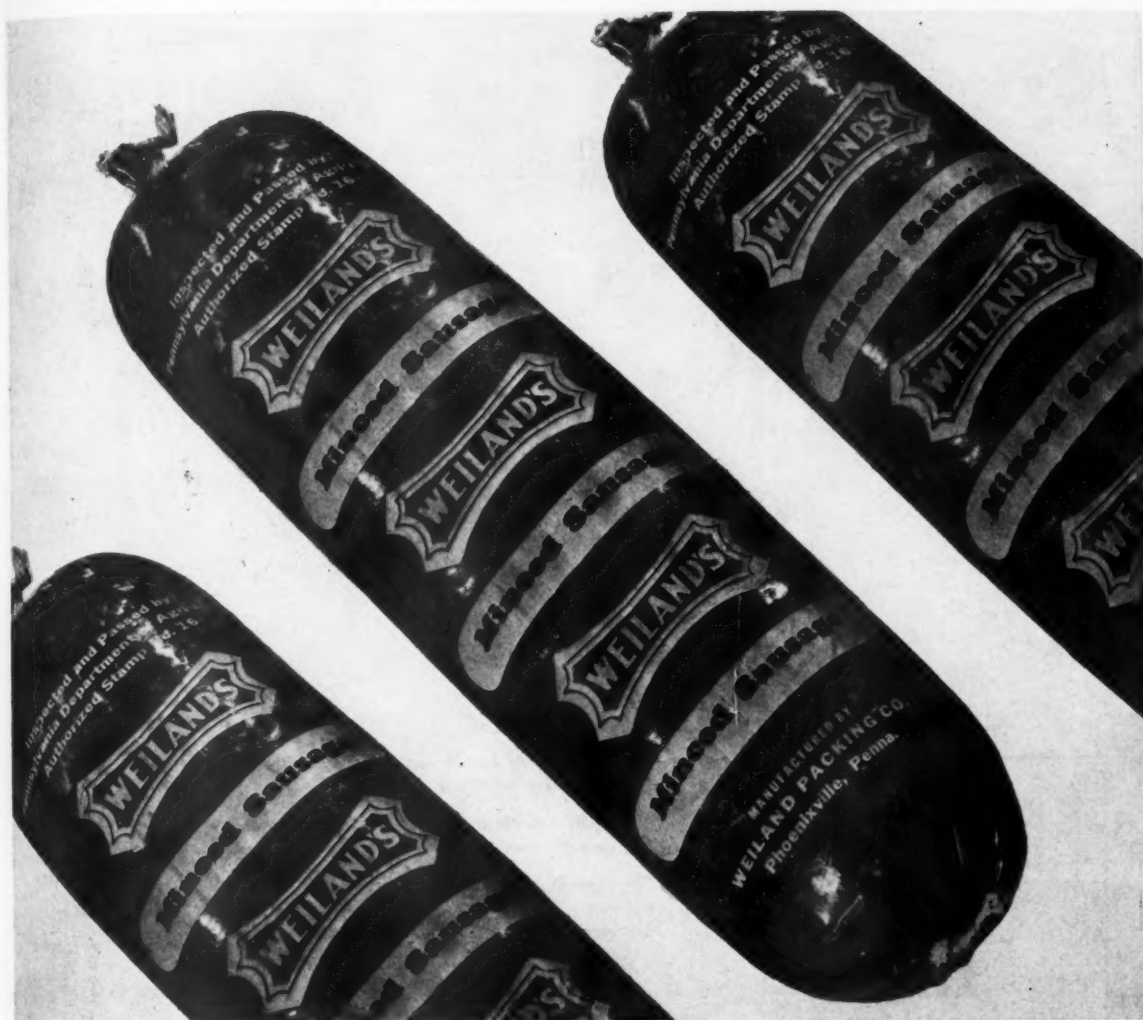
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(Reg. U. S. Pat. Off.)



Co-ordinate your selection of the proper type of casing with your consideration of meats for your sausages and prepared meats. ☞ The constantly increasing demand for SYLPHCASE K Casings testifies to their merits for product protection, display value and increased sales. ☞ Follow the trend and use printed SYLPHCASE K Casings. They are Leaders in artificial casings.

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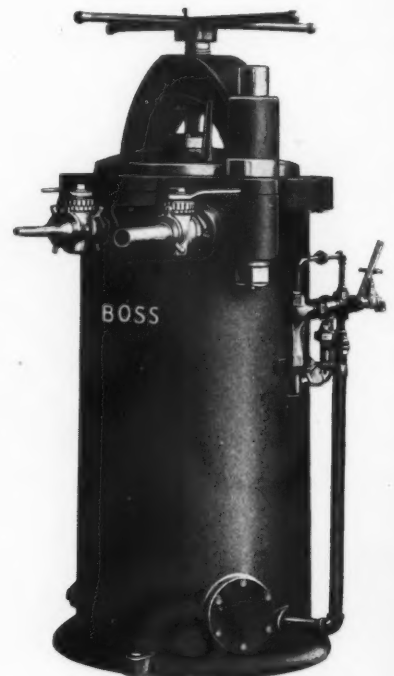
CANADA

Victoria Paper and Twine Co., Ltd.
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Week Ending December 4, 1937

Page 5

AN OLD RELIABLE IN NEW DRESS



A Patented Feature

The "BOSS" are the only stuffers in which the pistons can be adjusted without removing them from the cylinder.

This enables the operator to make the slightest adjustments by simply removing the plug and turning the adjusting screw as required.

This is an important factor in simplifying the use of air stuffers.

The construction of "BOSS" Stuffer Cylinders enables the piston to rise the full height of the cylinder, thus leaving only a minimum amount of meat to be removed by hand.

"There is always room for improvement"—a rule which we follow religiously in the production of "BOSS" Machines and Equipment.

We have recently redesigned our "BOSS" Stuffers to embody in them new, improved features to make their operation easier and simpler.

"BOSS" Stuffers have been made as safe as it is possible to counteract the failings of the human element. The safety ring provided eliminates the danger of blowing the piston out of the cylinder if the stuffer is accidentally operated without the lid being closed.

Piston packings are simple to install and are most effective in preventing air leaks into the sausage meat.

The new "BOSS" Micro-Set Stuffing Valve has taken hours of concentration to develop, but at last has become a reality. Its operation requires no strength or special mechanical knowledge; it is so accurately constructed and adjusted that it is positively leak-proof, and does not bind; when adjustment is necessary to compensate for wear, it can be made with ease and despatch.

"BOSS" Stuffers are made in capacities of 100, 150, 200, 300, 400 and 500 pounds.

Install the **"BOSS"** for **Best Of Satisfactory Service**



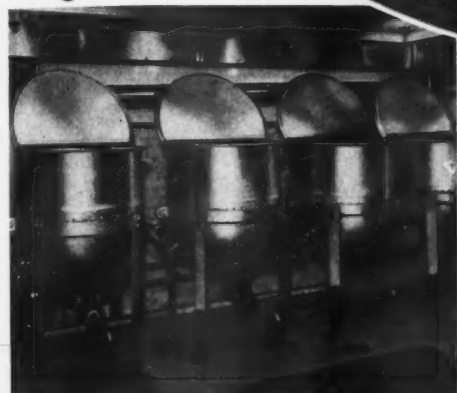
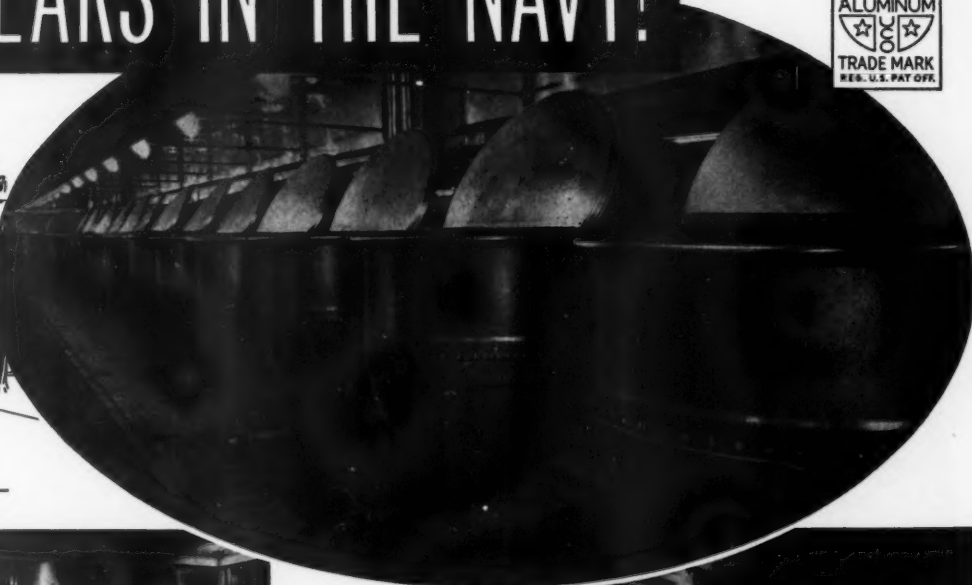
The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

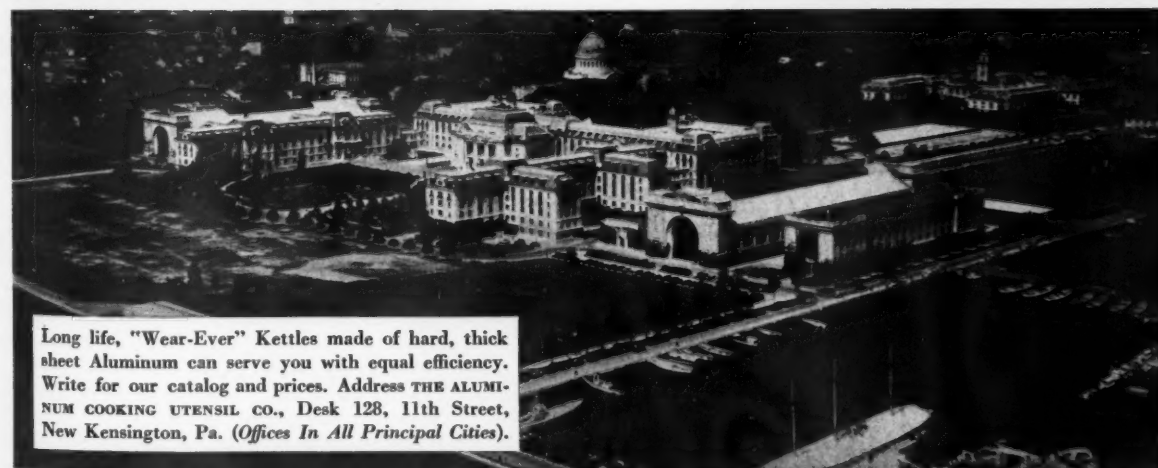
Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

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19 YEARS IN THE NAVY!



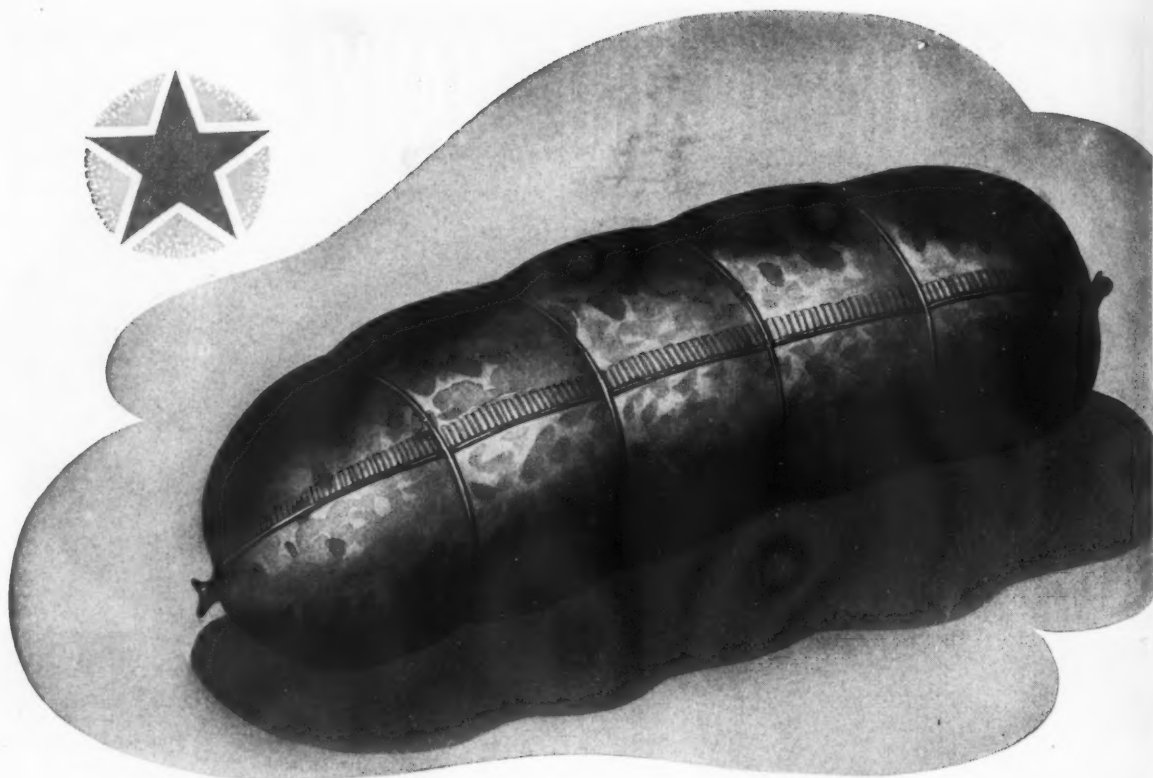
"Wear-Ever" Aluminum steam jacketed units, pictured here, were installed at Annapolis in May, 1918. Each has served over 19 years. Total time for all units covers nearly 450 years heavy duty service. And still going strong!



Long life, "Wear-Ever" Kettles made of hard, thick sheet Aluminum can serve you with equal efficiency. Write for our catalog and prices. Address THE ALUMINUM COOKING UTENSIL CO., Desk 128, 11th Street, New Kensington, Pa. (Offices In All Principal Cities).

"Wear-Ever" ALUMINUM

THE STANDARD: WROUGHT OF EXTRA HARD, THICK ALUMINUM



Casings of Quality

FOR QUALITY PRODUCTS

Dependable Selection • Uniform
Quality . . . Prompt, intelligent

service All types of
BEEF • HOG • SHEEP CASINGS

ARMOUR AND COMPANY • Chicago, U. S. A.

THE NATIONAL PROVISIONER

DECEMBER 4, 1937

*The Magazine of the Meat
Packing and Allied Industries*

MORE and Better MEAT for American CONSUMER

MEAT—that all-important essential in the human diet—was the feature of the extensive exhibits at the 38th International Live Stock Exposition held in Chicago during the eight days ended December 4, and of the many activities that centered around the big show.

Nearly 1,400 purebred animals were on exhibit, taxing the spacious show buildings at Union Stock Yards to the limit. There were fat cattle, hogs and sheep of the most approved types ready for slaughter, exhibited in individual classes and in carlots. There were herds of breeding stock from 27 states and several provinces of Canada. There were draft horses from the most famous studs in the United States to demonstrate the best in work horses for the farm and for industry; and there were saddle and riding horses of every type designed to furnish entertainment for the less serious hours of the great exhibit period of the year.

Tomorrow's Meat Animals

In conjunction with the exposition there was held the big 4-H National Club Congress, where gathered the best of farm boys and girls who excel in livestock production or some other phase of farm or home activity; livestock judging contests where the boys who will produce tomorrow's meat animals compete in judging animals on foot; the meat judging contest, where college boys demonstrate their ability as meat judges; the meat identification contest, where 4-H members demonstrate their knowledge of meat cuts; carcass contests, where placements were made of animals

previously judged on foot; and many other activities whose ultimate aim is more and better meat for the American consumer.

Changing styles in livestock to meet changed consumer demand were evident in all fat animal exhibits. Relatively small, trim steers, barrows and wethers carried off all top prizes.

A little black steer hardly out of the calf stage, but carrying much quality and finish, was reserve champion for his breed: A little white steer, also heavily fleshed in loin, rib and round, carried off the honors for his breed, and a "whiteface" of equally fancy conformation headed the Hereford steer class.

Meat the Consumer Wants

Grand champion of the show was a roan Short-horn, bred, fed and exhibited by the Oklahoma Agri-

WHY HE TOPPED 1937 INTERNATIONAL

(Chicago Tribune photo)





ALL SHOW PATHS LEAD TO MEAT

MEAT CUTS FOR THE FULL POCKETBOOK (Upper)—Juicy 2-inch steaks, thick lamb chops, fancy rolled and boned chops with kidneys.

ECONOMY MEAT CUTS (Middle)—Rolled pot roast, cushion shoulder of lamb, shoulder lamb chops, round steaks, etc.

MEAT SPECIALTIES (Lower)—Sausage patties, link and bulk sausage, fresh pig's feet, beef tongue, hearts, livers, etc. High in vitamin and mineral content. (All in transparent wraps.)

cultural College. Twenty months of age, he weighed 1,115 lbs., and reflected not only the characteristics so desirable from the standpoint of the feeder, but showed all the qualities the meat packer seeks in the finished animal.

He was small enough to furnish

roasts and steaks of desired size, so well finished as to give top quality, heavily fleshed in regions of the most demanded meat cuts—all on a not too heavy bone foundation. He was what the packer cattle buyer terms a "sweet" bullock.

Much the same could be said of the winning hog and lamb. Each were small, trim, and carried a heavy covering of flesh in those parts of the carcass from which come the most expensive—because most demanded—meat cuts. Throughout the carlot exhibits the same characteristics prevailed.

The Meat Exhibits

For 30 years the International Live Stock Exposition was devoted to the display of approved meat animal types. Then it was realized that an equally important part of such an exposition was the kind of meat such animals would yield, and the big meat show under the auspices of the National Live Stock and Meat Board came into being.

Each year this show has visualized meat to the livestock grower who produces it, new ideas for the packer who manufactures it, original suggestions to the retailer who sells it—and finally, helpful directions to the housewife in her preparation of meat for best and most economical results.

This year's story of meat and meat products was told in a 60-foot glass front refrigerated cooler. Through the use of turn-tables, shadow boxes and unique coloring and lighting effects, this exhibit illustrated in attractive fashion the progress being made in gaining a better knowledge of meat as the center of a well-balanced diet.

Meat in the Diet

Importance of meat in proper nutrition was emphasized. Because of the increasing interest in children's diets, one of the nutrition displays presented typical meals best suited for children of pre-school, school and adolescent age. All these meals contained liberal amounts of meat, the display calling attention to the value of protein in the child's diet and to the fact that 65 per cent of this protein should be furnished by meat.

Other phases of the nutrition displays stressed the fact that it is possible to reduce or gain in weight on a diet built around meat; that beef, pork, veal and lamb liver are all very necessary in the diet because they build rich, red blood; and that meat ranks at the top of common foods as a source of the necessary nutritive elements.

Counteracting a somewhat prevalent idea that the price of a cut of meat is based on its food value, cuts varying in price per pound were shown side by side. Attention was called to the fact that, although these cuts differed in price, they were equal in nutritive values, tenderness, quality and flavor.

Lard Is Featured

Lard—"the all-American shortening"—was so featured as to command universal attention. A football team of little pigs, made entirely of lard, stood ready for the kick-off. A score board in the rear summed up the winning qualities of lard in the record of the four quarters of play, the first quarter

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showing "digestibility," the second
"plasticity," the third "shortening" and
the fourth "flavor."

The football cheer was
"Hit 'em low
Hit 'em hard
The score board shows
We'll win with lard."

Pennants in the background read
"cakes," "pies," "do-nuts," "pastries,"
"bread."

Sausage and Meat Specialties

Meat specialties and sausage consti-
tuted important features of the exhibit.
Each were wrapped in transparent
cellulose, in a neatly made package tied
with colored cellulose "string." Care-
fully cut slices of beef liver, lamb liver,
veal liver and pork liver were displayed
on a glass plate covered with trans-
parent wrapping and set on a revolving
disc. Each was carefully labelled, and
an adjoining chart indicated the relative
amounts of iron in average servings of
liver, showing pork liver was nearly
twice as high in iron as beef liver.

Incidentally, this is a good point for
the sausage manufacturer to make in
connection with his sale of liver sau-
sage made with hog livers.

Included in this exhibit were sausage
patties, bulk sausage, stuffed and linked
sausage, veal sweetbreads, beef tongue,
veal brains, beef heart, pork kidneys,
ox-joints, fresh pigs' feet—all in par-
ticularly attractive transparent pack-
ages and in glass jars—lambs' tongues
and pickled pigs feet.

Attractive Meat Cuts

Very attractive were 2-in. thick but-
terfly pork chops, thick rolled loin lamb
chops with kidney, standing rib roast
a la International, bright fresh rolled
rib roasts and many other cuts of first
quality. For the thinner pocketbook
there was a cushion shoulder of lamb
filled with ground meat, flank steak
fillets attractively larded, shoulder lamb
chops, rump roast and many others—
termed "custom-made" by the Board.

Of paramount interest to every home-
maker were displays stressing some
of the newer methods of meat cookery
worked out in intensive tests at lead-
ing colleges and universities.

New Methods of Meat Cookery

Housewives were told, for example,
that pork should be cooked well done
in order to bring out its full delicious
flavor; that broiling is made easy by
placing steaks and chops three inches
below the heat and turning but once;
that the modern way to cook roasts is
to place the meat in the oven fat-side
up so it will baste itself. Likewise, the
display brought out the fact that in
cooking a leg of lamb the "fell" should
not be removed, as the roast retains its
shape and cooks more quickly when the
"fell" is left on.

An eye-filling array of modern beef,
veal, pork, and lamb charts were a
feature of the exhibit, as was a display



MORE CONSUMER MEAT EDUCATION

LARD, THE ALL-AMERICAN SHORTENING (Upper)—Football team of little
pigs molded in lard.

FANCY MEAT CUTS (Middle)—Rib roast a la International, crown lamb roast,
fresh pork roast, mock duck (lamb shoulder), etc.

MEAT DIETS FOR CHILDREN (Lower)—Diet program for infant, young or older
child—all built around meat and tested by experience.

of the Board's meat literature, showing
publications of value to physicians,
dentists, homemakers, teachers, stu-
dents, dietitians, packers, retailers, and
other groups. A group of nutrition
posters depicted foods of most value in
supplying protein, iron, phosphorus,
calories, vitamins and calcium. In addi-

tion, there was an attractive display of
meat posters drawn by high-school stu-
dents who were winners in the Board's
1937 meat poster contest. These posters
emphasized the high rank of meat in
building strong, healthy bodies.

During the last two days of the show
carcasses used in the carcass judging



MEAT JUDGING IN PACKER COOLER

Members of the twelve college teams competing in the meat judging contest sponsored by the National Live Stock and Meat Board work in one of the big coolers of a Chicago packing company.

contest were exhibited by the Board in its big display windows. United Cork Companies furnished the insulation for the exhibit and the refrigeration was furnished by Kelvinator. The meat, meat products and lard were provided by cooperating Chicago packers.

As an important side line of the meat exhibit the National Live Stock and Meat Board entertained the food editors of Chicago newspapers and the radio broadcasters on home programs on the opening night of the show, going over the meat exhibit with them in detail, then demonstrating to them just how good meat can be through the medium of the famous steak dinner served this year by the Saddle and Sirolo Club at the Union Stock Yards. These editors not only featured the meat show in their syndicated food columns, but called attention to the exhibit and its educational features in their radio broadcasts, as did others devoting their entire attention to radio promotion.

This year was a banner year in International attendance, not only of those interested in livestock, but of that great group that can be classed as "consumers," the major percentage of whom visited and studied the graphic and entertaining meat exhibits. Attendance for the week was more than 450,000.

College Boys Judge Meat

First honors in the intercollegiate meat judging contest at the International Live Stock Exposition were carried off by the University of Nebraska, competing against 11 other college teams representing the United States and Canada. The Cornhuskers, coached by

Ross H. Miller, rolled up a total score of 2405 points out of a possible 2700. It was the fourth victory for Nebraska in the 12 years since the contest was inaugurated in 1926. The third win in 1935 brought to the institute permanent possession of the original National Live Stock and Meat Board trophy. This, the latest triumph, means that the

Sale of the Champions

Grand champion steer of the International show, the 1115-lb. Shorthorn bred by the University of Nebraska, and fed and finished by Oklahoma Agricultural College, sold for \$2,620. This price of \$2.35 per pound was paid by Henry Du Plan, head cattle buyer for Wilson & Co., for the Palmer House, Chicago. The reserve champion, a white-face, was bought by Illinois Meat Co. for a Chicago night club, price paid being 60c per pound.

Grand champion carload of the show, consisting of a load of 15 Angus cattle, sold for \$35 per cwt., bought also by Wilson & Co. for Pfaelzer Bros. Half of the steers will go to a Chicago restaurant and the other half to Philadelphia. The price paid was \$7.25, higher than for the champion load a year ago and the highest price in three years.

Champion load of Herefords sold to Moog & Greenwald at \$20 per cwt. for the Joe Waggenheim account in Atlantic City, N. J. Top load of Shorthorns went to Omaha-Libby for Pfaelzer Bros. at \$18 per cwt. Top load of heavy Angus went to a Chicago night club at \$20.25 per cwt.; the heavy Herefords to Swift & Company at \$18.25 for the New York Central R. R. A load of mediumweight Angus went to Arbogast & Bastian, Allentown, Pa., at \$18, and the top load of light Herefords went to Armour at \$17.50 for the La Salle Hotel, Chicago.

The grand champion carload of lambs, Southdowns from Canada, sold to Swift & Company at \$25 per cwt. The lambs averaged 77 lbs. in weight.

Nebraskans now have a leg on the new Board trophy.

Finishing second was South Dakota State College team coached by F. U. Fenn. Other universities and colleges finished in the following order: Iowa State College, third; Ontario (Canada) Agricultural College, fourth; University of Illinois, fifth; Ohio State University, sixth; University of Minnesota, seventh; Oklahoma A. and M. College, eighth; Massachusetts State College, ninth; Kansas State College, tenth; Pennsylvania State College, eleventh; and Illinois State Normal University, twelfth.

Excellence in Judging

Carl Swanson of the Nebraska team was the high scoring individual among the 36 contestants with 812 points out of a possible 900. He excelled in judging pork and tied for fourth place in judging beef. Only three points behind Swanson in total scoring was Tom Aitken who tied with Edward Elliot of the University of Illinois for the runner-up position. Schmadeke and Aitken took highest rank as judges of beef, the former finishing first and the latter, second. Aitken also was second high among all contestants in judging lamb.

As a team the Nebraska winners led the field in judging beef and ranked third in judging both pork and lamb. The South Dakota trio ran up the highest score as judges of pork, while the Ontario Agricultural College team won highest honors in judging lamb. Of the 36 contestants competing in this year's event, 31 were raised on farms. Most of them have had experience in the handling of live stock, including the showing of live stock at fairs and livestock expositions.

All contestants were required to place nine classes of beef, pork and lamb carcasses and wholesale cuts and to give written reasons for all placings. The judging committee which made the awards was composed of K. F. Warner, A. T. Edinger, Don Slater, L. B. Burke and B. F. McCarthy of the U. S. Department of Agriculture and John A. Kotal, secretary of the National Association of Retail Meat Dealers.

At the close of the judging, which took place on Tuesday, November 30, the teams, their coaches, judging committee and representatives of the National Live Stock and Meat Board which sponsors the project were guests of Wilson & Co. at an annual steak dinner. About 100 guests were present, the dinner being presided over by Gerald B. Thorne, assistant to the president, with vice-presidents R. F. Eagle and C. R. Hood, C. H. Romeiser and L. C. Shinn acting as hosts. The dinner was the twelfth annual steak dinner tendered by Wilson to the meat judging teams.

U. S. Meat Studies

Results of meat research, livestock experimentation and facts on the livestock supply situation were spotlighted for the interest of packers, livestock

(Continued on page 14.)

FARM YOUTH *will be the* Country's FUTURE LEADERS

ANOTHER milestone in a long record of encouragement and promotion of improved livestock production, better farm practices and more complete rural living was marked by Thomas E. Wilson, chairman of the board of Wilson & Co., Inc., when for the twentieth time he entertained leaders of the million or more 4-H Club boys and girls in the United States and Canada.

Each year new inspiration is given to this fundamental movement when the leaders from every section of the United States and parts of Canada come during the International Livestock Exposition to attend the 4-H Club Congress. A feature of this Congress is the annual dinner and entertainment at which Mr. Wilson is host.

All Together for Dinner

Departing from the practice of previous years—when the party was held at the Wilson plant at the stock yards—both entertainment and dinner were given at Medinah Temple, where it was possible to have the entire party enjoy their dinner of roast beef with all the trimmings dear to young appetites at one time.

Approximately 300 members of the

Wilson staff aided Mr. Wilson and President Edward F. Wilson in entertaining the 4-H guests and some 150 business men and personal guests. Preceding and following the dinner the young people enjoyed a program of vaudeville entertainment.

Six university scholarships were awarded by Mr. Wilson to the winners of the National Meat Animal project and the Junior Livestock Feeding contest. For the first time in the history of the livestock contest a young girl invaded the field previously dominated by boys. She was Miss Isabel Karn, 19 years old, of Cuba, N. Y., who was declared champion of the Eastern division.

Some Good Advice

"Essentials for success in farming are not greatly different than those in other lines of endeavor," Mr. Wilson said in his address to his guests. "Good old-fashioned hard work is still the foundation of a successful career. The best practices in crop production and in breeding and feeding of livestock should be followed, giving full recognition to the economic importance of superior quality. Those few extra dollars paid for a pure bred bull or a superior quality of seed usually prove an excellent investment.

"It is also my opinion that any young man should not hesitate to begin his farm career as a tenant if this appears the most logical way for him to get a start. The young man who establishes a reputation as an excellent farm operator usually has no difficulty in renting a productive farm on attractive terms. In numerous cases farm tenancy has proved a step to farm ownership.

Individual Initiative

"We all know that our country is faced with unsettled economic conditions which have given rise to a feeling of uncertainty among our people. But I am confident that there are few if any problems which will not yield to courage and individual initiative. But we cannot long continue the policy of letting someone else do for us that which we should do for ourselves as individuals, without sapping from our national life that stamina which we must maintain if we are to continue as a free nation.

"I am sure that all of our people recognize that agriculture is the foundation of our national well-being, and that there can be no lasting prosperity in this country unless agriculture is on a sound basis. The close interdependence existing between industry and agriculture, however, makes it imperative that no burden be placed on either group which, while appearing to have the effect of benefiting one, restricts the efficient operations of the other to the detriment of the producer, the processor and the consumer.

"I am firmly convinced that every problem which we face as a nation can be solved within the limits of government, as provided in our constitution. Any theory, no matter how worthwhile it may appear, which sacrifices individual initiative and stifles ability has nothing of value for our American life.

Value of 4-H Club Training

"Some sixteen years ago, speaking to a similar gathering of 4-H boys and girls, I declared that I had no fear for the future of American agriculture, for I was confident that 4-H Club training would develop boys and girls into men and women who would solve the problems of the farm and bring a lasting prosperity alike to agriculture and industry.

"I believed then and I believe now that this is so. From your ranks are coming and will come the nation's leaders. You, who actually know the feel of earth, who have faced the problems of the farm first hand, are the ones who can best determine what must be done to continue the agriculture of this nation on a sound basis.

"The task which confronts you is not alone that of solving the immediate problems of the farm, but of preserving and maintaining those fundamental virtues and ideals which have been the foundation of our liberty for nearly two centuries. You, who have felt the sweep of untrammelled winds, who know the vast freedom of the unlimited prairie,



CELEBRATING 4-H CLUB ANNIVERSARY

Thomas E. Wilson, chairman of the board of Wilson & Co., cuts the cake celebrating the 20th anniversary of Thomas E. Wilson Day, while president Edward F. Wilson (extreme right) looks on. LEFT TO RIGHT—Champion Franklin Spohr, Kildare, Okla.; reserve champion Arthur Young, Clearwater, Kan.; Mr. Wilson; Rudolph Hruska, Lewistown, Mont.; Isabel Karn, Cuba, N. Y.

will protect our American heritage. To do that will require courage and a firm determination which will not yield to the present those good things which should be preserved for the future."

U. S. MEAT STUDIES

(Continued from page 12.)

producers and meat-conscious consumers at the U. S. Department of Agriculture exhibit at the International Exposition.

Two Danish Landrace barrows—the hogs with which Denmark has set Wiltshire sides standards—were shown by the department, as well as a cured ham from this breed. The department is now experimenting with Landrace hogs as a part of its program to lower production cost, obtain higher quality product and a greater percentage of valuable cuts. The Landrace ham displayed was markedly plump and had a high proportion of lean to fat. It is reported that such a ham has about 5 per cent more lean than the same cut from a domestic hog.

In a comparison of Danish Landrace carcasses with carcasses of breeds common in the United States, the department reported the following cutting yield percentage of cuts to cold carcass weight:

Breed.	No.	Carcasses.	Ham.	Bacon.	Loin.	Head.
Landrace	56	18.3	12.4	16.4	7.9	
U. S.	240	17.5	12.3	12.3	8.9	

On this basis, a Landrace carcass weighing 170 lbs. would yield 1.36 lbs. more ham, 0.17 lbs. more bacon, 6.97 lbs. more loin and 1.7 lbs. less head than U. S. breeds of same weight. In experimental production the department reports for the Landrace a slightly higher average number of pigs farrowed, a slightly lower number weaned, a slightly lower daily gain after weaning, but a gain of 100 lbs. with a little less feed compared with domestic breeds.

Exports & Imports

Another section of the government exhibit compared livestock and livestock product exports and imports in recent years. It pointed out that beef imports through September, 1937 amounted to 283,168,000 lbs., or 6.9 per cent of federally inspected production, while pork imports totaled 74,303,000 lbs., equivalent to 2.6 per cent of federally inspected production during the period.

Estimated livestock and feed prospects for 1937-38 were featured in the exhibit. Livestock on farms on January 1, 1938, were estimated at 45,000,000 hogs, 65,825,000 cattle and 52,600,000 sheep, compared with 43,041,000 hogs, 66,000,000 cattle and 52,690,000 sheep on January 1, 1937. Supply of feed grains per animal was shown as the largest in 10 years.

Other U. S. Exhibits

The U. S. Inspected meat stamp and the U. S. Graded stamp were explained in one exhibit, while others were devoted to demonstrating the care and feeding



TEN HEALTHIEST BOYS AND GIRLS ARE MEAT EATERS

Six boy and four girl winners in the 4-H Club health contest are all meat eaters. These farm boys and girls, from as far east as Virginia and as far west as Oregon, were in Chicago attending the club congress held in conjunction with the International. They topped all others in their health ratings.

value of hay, increase in beef yield per acre through fertilization of pasture and the possible improvement in wool yield and carcass in cross-breeding native sheep.

Another department exhibit threw new light on the quality of beef from yearling heifers and steers. In experiments which included 140 steers and 137 unbred heifers, the department's experts found no practical difference in palatability of meat from the two kinds of animals. External fat on heifers showed somewhat greater thickness in weights from 600 lbs. up. Heifers also showed a greater amount of intermuscular fat in animals from 640 lbs. up to about 830 lbs. Heifers, such as those used in the experiment, when slaughtered at 725 lbs. were approximately equal to similar steers at around 850 lbs.

Among Department of Agriculture officials present at the exhibit and attending the exposition were Dr. John R. Mohler, chief, Dr. Paul E. Howe, assistant chief, and Dr. Hugh C. McPhee, chief of the animal husbandry division, Bureau of Animal Industry; Joseph W. Hiscox, chief of the division of exhibits of the extension service; C. V. Whalin, in charge livestock, meats and wool division, B. F. McCarthy, J. K. Wallace, A. T. Edinger and Floyd S. Burke of the Bureau of Agricultural Economics.

MEAT EDUCATION PROGRESS

Leaders of the livestock and meat industry from Ohio to Oregon met in conference at Chicago on December 3 to discuss the industry's research and educational program. The occasion was the semi-annual meeting of the National Live Stock and Meat Board, with Thomas E. Wilson, Chicago, chairman of the board, presiding. Feature of the meeting was the semi-annual report of R. C. Pollock, general manager of the board. Other speakers included Dr. C. W. Gay of Ohio State University who

discussed the work of his institution in meat education for the consumer, and Prof. W. W. Derrick of the University of Nebraska, who spoke on Nebraska's meat extension program. In attendance at the conference were men representing all branches of the livestock and meat industry, including livestock growers and feeders, marketing agencies, processors and retailers.

MARK TIME ON FARM BILLS

Both Senate and House continued debate this week on their respective farm aid bills, and additional delay is expected before the measures come to a vote.

The House bill, reported out last week by the agriculture committee, is based on the soil conservation and domestic allotment act, and provides for a measure of control over production of corn, cotton, wheat, tobacco and rice. Producers of these crops who fail to cooperate in control regulations adopted for them would be subject to penalty taxes. Acreage allotments would be authorized for all commodities except tobacco and marketing quota systems for all except cotton, with adoption of specific programs dependent on approval by two-thirds of farmers affected.

Production control provisions of the Senate bill are considered to be more drastic than those in the House measure. Under the wheat and corn section of the measure there would be a system of voluntary contracts between the Secretary of Agriculture and the farmers, in return for which payments would be made to farmers to bring prices they receive up to parity. When a national surplus begins to depress prices, producer referendums would be held to authorize imposition of marketing quotas. There would be a penalty of 50 per cent of parity prices if a farmer failed to comply after a referendum had authorized marketing quotas.

MERCHANDISING *Drawn and Ready-to-Cook* POULTRY

TAKING advantage of the thousands of visitors to the International Live Stock Exposition during the past eight days, Armour and Company demonstrated the method of preparing ready-to-cook poultry in a location adjoining the big show. The exhibit, which was the same as that made by the company at the recent Midwest Poultry Exposition, commanded wide interest from poultry producers, from retailers and most of all from consumers.

While custom has called for an undrawn bird, the advantages of the newly-prepared poultry are evident to the casual observer. What at first appears to be a price handicap can be shown to be an actual economy when

liver and gizzard are wrapped in paper and placed inside of the chicken. The chicken is then encased in a transparent cellulose wrapper imprinted with the Armour brand.

Broilers, fryers, roasters, or fowls are packed six in a box, according to weight ranges, and the boxes are placed in a low temperature freezer which frosts them quickly and retains the flavor of freshly killed chicken as no other refrigeration process can.

Young women operators are able to do the work quickly and cleanly because they are provided with equipment especially designed for the purpose. Further economy is effected because it is unnecessary to ship, refrigerate and

taurants and hotels have been particularly impressed with the improved fresh flavor and uniform quality which the new processing method insures. In many retail markets, also, the Armour organization reports, a wide consumer following has been won because of the superior flavor of the full drawn chickens and the fact that women have become convinced that the process is economical.

PACKER SAVINGS PLAN

A savings plan through which an employe can authorize deduction of \$1 or more per week from his wage or salary check, which will be held by the company until a sufficient amount accumulates for purchase of a U. S. savings bond of size specified in employee's application, has been developed by Armour and Company. Registration of bond can be in any of the approved forms, and the employe can suspend or alter his program at any time he desires. Or the company will make outright purchase of savings bonds for any employe on request. An application form is furnished, together with a U. S. Treasury Department circular giving full information regarding the bonds.

Commenting on the plan, President R. H. Cabell said that "it is my belief that in offering this opportunity to employes to engage in a regular savings plan, Armour and Company is keeping in step with the best social security ideals of our era." The bonds are redeemable at any time after 60 days from issue at a price never less than was paid for them, and at an increasing rate as time goes on. Feeling that thrift is essential to happy, successful living, Mr. Cabell said in his letter to Armour employes explaining the plan: "It has occurred to me that it would be a wonderful thing if our company could encourage thrift by offering employes a plan of savings that would be systematic, convenient and above all as safe and sound as the United States government. A good many ideas were investigated and discarded. Finally, with the advice and counsel of the U. S. Treasury Department the plan offered was worked out.

These bonds, designed particularly for the small investor, can be purchased in sizes from \$25 to \$100. The \$25 bond costs \$18.75; the \$50 bond \$37.50 and the \$100 bond \$75. Bonds are tax free and mature in 10 years. Mr. Cabell expressed the belief that employes, regardless of what their present savings plans are, will want to participate in "the convenient automatic features of this new plan." The company takes care of all accounting and service involved in the plan without obligation to the employee.

WANT A GOOD MAN?

For good experienced men try the "Classified" page of THE NATIONAL PROVISIONER.



PREPARING READY-TO-COOK POULTRY

Demonstrating preparation of ready-to-cook poultry in an air-conditioned stainless-steel equipped room. This demonstration was conducted throughout the period of the recent Midwest Poultry Show and was continued during the International Live Stock Exposition at Union Stock Yards, Chicago.

the consumer really understands what she pays for.

Until recently the bulk of commercial poultry has been dressed "New York style." The birds are picked clean, but the head and feet are left on and the chickens are not drawn.

Preparing the Birds

The new ready-to-cook birds are of top quality, selected, picked absolutely clean of pin feathers and drawn. They are thoroughly washed with high pressure sprays of cold water. The neck is skinned out and the neck skin folded along the back of the bird. Neck, heart,

handle the parts of the chicken which are always thrown away. Depending on the size of the bird, waste in dressing amounts to between one-third and one-fourth of the dressed weight.

Savings by New Method

These savings make it possible not only to give the consumer a better product, but the drawn and frosted birds, grade for grade, will average to yield more edible chicken per dollar than chickens dressed in the usual way.

Professional buyers who purchase large numbers of chickens for res-

PACKER IS AN OPTIMIST

New and bountiful crops have pushed into history the livestock feed shortage which caused the present short supply of meat, declared C. F. Welhener, Henry Burkhardt Packing Co., in addressing the Lions' Club of Dayton, O., recently. Farmers can now begin to rebuild the herds that were depleted as the price of feed went up, said Mr. Welhener, quoting promises of government economists that meat will be somewhat more plentiful in 1938 than it has been in 1937—particularly more abundant in the last half of 1938.

Both meat and livestock prices seem to have passed their peaks already, said Mr. Welhener. Most livestock prices and wholesale meat prices, with the exception of those of dressed lamb, have showed declines of from 5 to 20 per cent since September 30. Since that date most retail meat prices also have dropped substantially, according to the latest government retail price quotations at New York and Chicago. Average declines of retail meat prices at New York from September 30 to November 15 are estimated by the government to have ranged from a drop of 7½ per cent for pork prices as a whole to about 9½ per cent for beef and lamb prices. Many individual cuts have dropped from 15 to 18 per cent.

Five-sixths of the value of meat at the packing plant is paid out to the farmer and others for livestock and other raw materials and supplies of the industry, said Mr. Welhener, the remainder going largely into payrolls, taxes and other operating expenses.

If the production of meat should suddenly stop, but the country's normal consumption of it should continue, he said, the supply in transit, in cure or otherwise in storage in the country's packing plants would usually be exhausted in from 8 to 14 days.

"The world is full of optimists, and the greatest of these is the meat packer," said the speaker, declaring him an optimist because he habitually buys livestock despite having no way of knowing whether the product from that livestock a week or two later will bring as much as he paid for the animals, and especially since meat is a perishable product that must be sold promptly whether the price of it is high or low.

Optimism is again demanded, Mr. Welhener suggested, when a man buys an entire live animal primarily for the sake of the much smaller quantity of meat it will yield. Thus he has to buy 100 lbs. of animal to get about 70 lbs. of pork and lard, or about 55 lbs. of beef, or 58 lbs. of veal, or 47 lbs. of lamb. And yet people sometimes wonder why the price of meat must be much higher per pound than the price of livestock.

EQUIPMENT BARGAINS

Watch the Classified Advertisements page for bargains in equipment.

LICENSING *Business*

FEDERAL licensing of all corporations engaged in interstate commerce would be required under a bill introduced in the U. S. Senate by Senators William E. Borah and Joseph C. O'Mahoney. The measure provides for an enlarged Federal Trade Commission, which would have the power to revoke a firm's license if fair trade and labor standards were not observed.

The FTC, which would be enlarged from five to nine commissioners, would have the power to make recommendations to Congress for stabilization of basic industries, to call industrial conferences and to recommend minimum wage legislation when it found low wage abuses.

Unlicensed corporations would be unable to do interstate business. The licensed corporations would be required to file details of their corporate structure and relationships. The commission could withhold a license if it believed the corporation were violating anti-trust laws.

Each license issued would prohibit discrimination against female employees, child labor and would provide for recognition of employees' right of collective bargaining. The commission could demand production cost, price and profit data for use of employee and employer representatives in collective bargaining.

The commission would have the right to prohibit fraudulent trade practices and unfair methods of competition and the power to subject non-conforming corporations to the act.

The second title of the bill prohibits certain corporate practices as harmful to investors and makes every director a trustee for the stockholders. It also provides for creation of a system of accredited corporation representatives who may be called in to represent small stockholders at meetings of stockholders and directors.

U. S.-BRITISH TRADE PACT

Expanded markets for products derived from American agriculture, such as lard and cured pork, may result from negotiations for a reciprocal trade agreement between the United States and Great Britain, Canada and other British dominions.

It was announced by Secretary of State Cordell Hull recently that the United States contemplates negotiation of trade agreements with Great Britain and Canada, and that interested persons were invited to submit suggestions as to products that should be considered. Formal notice will be issued after re-

ceipt of proposals from the United Kingdom and Canada, respectively, at which time there will also be made public lists of products on which the United States will consider granting concessions to the two countries.

One of the main purposes of an agreement with the United Kingdom is to remove present trade barriers to exportation of surplus farm products, part of which resulted from British preference given to dominion products, under the Ottawa agreements. It is hoped, by the State Department, that the United States will receive concessions on many such products equal to those given the British dominions.

Cured pork exports to Great Britain are now restricted under a quota system. In 1929 the United States exported around 153,000,000 lbs. of cured pork to the United Kingdom compared with 38,000,000 lbs. in 1936. Lard exports totaled 242,000,000 lbs. in 1929, and 63,500,000 lbs. in 1936.

The meat industry has also been affected by previous trade agreements made by the United States. The increase in lard exports to Cuba has been attributed to the reciprocal trade agreement with that country, and cattle imports from Canada have risen sharply as a result of tariff concessions made under the existing agreement with that country.

CANADIAN BEEF HIGHER

The meat branch of the Retail Merchants' Association of Toronto was informed that during the winter there would be a general increase in price of beef and possibly of lamb and pork. For some time retail prices have been out of line with prices of livestock and wholesalers' prices, and rapidly increasing quotations for beef cattle have justified an increase in retail prices. George Hougham, of the Retail Merchants' Association, explained that with a severe shortage of cattle in Canada, the result of heavy exports and slaughter on feed shortage account, advances in retail prices must ensue. "During the past few months," said Mr. Hougham, "there has been a tendency towards wage increases in industry, and how organized labor expects to have reduced prices for food products in the face of advancing prices for commodities which the farmer must use is something that business interests find it impossible to reconcile."

DAIRY OUTLOOK BRIGHTER

Rising prices for milk cows are to be expected in 1938 and 1939, according to the annual dairy outlook report of the U. S. Bureau of Agricultural Economics. It was further stated that during the next two years, at least, the relation of feed prices and other costs of production to prices of dairy products is likely to be favorable to producers.

PROCESSING POINTS *for the trade*

Smoked Turkey

A Western packer has heard that smoked turkey is being produced commercially and writes to ask about method of preparing such a product. He says:

Editor THE NATIONAL PROVISIONER:

We recently read an article about a farm processor in New York state who has gone into the business of producing smoked turkey. It appears that this might be one way to dispose of heavier turkey supplies which have been available in recent years, independently of seasonal demand. We recall that THE NATIONAL PROVISIONER published some information on this subject and wonder if you could furnish us some aid?

The farm processor referred to by the inquirer uses a secret curing formula and method of handling. However, smoked turkey has been produced on farms in this country for many years. It is possible that demand for such a product might be built up among a limited number of customers who are willing to pay a high price for "something special." As the inquirer suggests, it offers another outlet for turkey supplies which have been large in recent years.

Following directions for curing and smoking turkey are for small-scale operation. However, they might be adapted for use in commercial plants having necessary facilities and supplies of poultry. The method involves a number of hand operations and the labor cost per pound will be high. Turkey also shrinks considerably during smoking and aging.

The fowl is carefully dressed. The viscera are removed and bird is hung in a refrigerator to chill to 38 to 34 degs. Fahr. The wings are removed.

CURING.—Following curing mixture is compounded:

- 3 lbs. salt
- 8 oz. nitrate of soda
- 12 oz. granulated sugar

The turkey is rubbed inside and out with 1 lb. of this mixture. It is then placed in a large jar or container and allowed to stand for about 24 hours at 38 degs. Fahr. Balance of curing mixture is dissolved in 2 gallons of boiling water. After cooling this pickle to 40 degs., pour it over turkey, using enough to cover the bird. Hold in pickle for approximately seven days.

Remove bird from brine and soak it in lukewarm water for 15 minutes. Fowl is wiped dry with a clean cloth and hung for about three days at a temperature of 40 degs. Turkey is then ready to smoke. It is split open and stout twine tied around legs and neck.

SMOKING.—Use a dense smoke produced from applewood, hickory chips, sawdust or other hardwood. Smokehouse temperature should be held between 90 and 100 degs. Fahr. Avoid strong drafts which may dry out muscles of the fowl.

The turkey should be smoked from 48 to 60 hours, depending on smokehouse and degree of smoking desired. Bird is hung for seven days after removing from the smokehouse to age the meat and develop tenderness and flavor. This general method of preparing smoked turkey was developed at the Tribune Experimental Farm, near Chicago.

Smoked turkey may be eaten without cooking. It also may be roasted or fried. If cooked the fowl should be par-boiled for 30 minutes, then roasted.

SAUSAGE SHRINKAGE

A Midwestern packer is interested in the problem of sausage shrink, especially when dry milk solids have been used as a binder. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give us any figures on sausage shrinkage when dry milk is used as a binder?

Not long ago some shrinkage tests were conducted in a large Chicago sausage plant. In sausage and meat loaf products containing dry milk solids, the following shrinks were observed:

PRODUCT	DATE		SHRINK
	STORED	Pct.	
Frankfurts	8	7.5	
Wieners	8	8.5	
Large bologna	5	6.0	
Veal loaf	10	7.0	

It was found that moisture was well retained in the product tested. In most instances the sausage was held in the cooler much longer than would actually be the case under regular conditions.

MEAT *Canning* INFORMATION

Most meat canners today are turning out the best canned meats it is possible to produce. The result is that canned meat consumption is increasing, and increase is expected to continue.

Favorable response to quality products is not only encouraging some packers to increase canned meat production facilities and add to the canned meat line, but also to produce other canned foods in which meat may or may not be an ingredient.

THE NATIONAL PROVISIONER has published information on canning room layout and equipment and approximate costs for capacities of various sized plants—such as 14,400 cans per day, 28,800 cans per day and 57,600 cans per day—to assist the packer in his canning problems.

Dangers in meat canning without proper equipment and supervision are also outlined.

Subscribers may secure this information by filling out and sending in the following coupon, accompanied by 25c in stamps.

THE NATIONAL PROVISIONER:
407 So. Dearborn St., Chicago, Ill.
Please send me the report on "Meat Canning."
Name.....
Street.....
City..... State.....
(Enclosed find 25c in stamps.)

BRITISH BAR NITRITE CURE

Meat and meat food products in which nitrites as such have been used cannot be exported to England or Wales after January 1, 1938, according to a recent announcement by the U. S. Bureau of Animal Industry of changes in English public health regulations covering imported foods.

The bureau states that an attempt is now being made to obtain permission of English authorities to use nitrites as such in curing of meats and meat food products until April 1, in order to have sufficient time to change equipment and methods of operation. An endeavor will also be made to have nitrites listed among substances permitted to be used in curing of meats under English public health regulations.

The bureau points out to packers who may not wish to wait in anticipation of a favorable decision from England that it will be necessary for identity of meats intended for England and Wales to be maintained if nitrites are used for curing in their establishments. Maintenance of identity of meats for England and Wales may be accomplished by marking vats or other curing receptacles or piles of meat by tags or placards, or conducting curing in a separate room. Reclaimed pickle may be used for English export meats, provided no nitrites are added to reclaimed pickle or curing mixture.

Are your questions answered here?

FOR BIGGER SAUSAGE SALES



Among the packers of red sausage products PIMIEXO (Powdered) is widely known and accepted. More than once it has proved a boon . . . the "finishing touch" to a quality product which accelerates demand from a discriminating trade . . . giving broader and more profitable sales!

PIMIEXO is a "natural" . . . a sweet red spice manufactured under the most experienced, up-to-date methods from products grown in U. S. A. to meet the particular needs of American packers. For enhancing the natural attractiveness and flavor of your product there is no substitute.

Brilliance, appearance, flavor, purity, superiority . . . Everything you need or can use for product improvement. PIMIEXO is finely powdered and uniform with full condiment value, spreading efficiently without speckling. It goes further and actually costs less.

Order PIMIEXO today and cash in on this splendid sausage business builder. Immediate shipments from Los Angeles or Chicago.

USED EXTENSIVELY BY
I. A. M. P. MEMBERS



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To OUR MANY FRIENDS:

The demand for Prague Powder has increased to such an extent that the time has arrived when increased production is necessary.

I am pleased to announce that we have installed a plant for producing Prague Powder at 35 Eighth Street, Passaic, New Jersey. In addition to producing Prague Powder, we will take care of all orders for merchandise formerly handled through Wallabout Basin Storage Company. Seasoning and other specialty items formerly furnished from Chicago will continue to be shipped from that point. Those customers in New York City will reach us by dialing their operator and asking for Enterprise 6016. Those in New Jersey may reach us by phoning us at Passaic 3-3380. *All checks should be mailed to Chicago, as well as requests for quotations and service information.*

It has been impossible for many of our customers in the east to visit our Chicago plant and see how Prague Powder is made. We trust that this plant at Passaic will be convenient so that many of our friends in the east will avail themselves of the opportunity to see why Prague Powder is different and better than other curing materials. Our representatives will be glad to make arrangements for you whenever convenient.

I wish to personally thank my many friends for their support which has made this expansion necessary.

Very truly yours,

THE GRIFFITH LABORATORIES

E. H. Griffith
PRESIDENT

1415-31 West 37th St.

Chicago, Illinois

A page for the SAUSAGE MANUFACTURER

SAUSAGE Education

Consumer Should Know More About Its Varieties

IS SAUSAGE a wall-flower because consumers know only a few varieties?

Harlan Miller—formerly columnist for the Des Moines Register and now with the Washington Post—believes that everyone loses through lack of knowledge of the numerous varieties of seductive sausage. A connoisseur of good food, he deplores American neglect of sausage and points out that it is up to meat packers and retailers to make sausage an American institution.

"American cooks being what they are," wrote Mr. Miller in his "Over the Coffee" column, "so very timid about the mysteries of cooking meat, I am firmly convinced that meat eating will gradually become a lost pleasure, a vanished art, unless the meat vendors make the amiable sausage an American institution, and convert succulent bologna from something politicians put in speeches to something everybody eats.

Who Knows Sausage?

"If Americans were as familiar with the numerous varieties of seductive sausages as they are with their radio programs or with their movie stars, there might be fewer nervous breakdowns, less pernicious anemia and more contented husbands.

"I have before me a list of 73 different kinds of sausage and other ready-to-go meats that any bride can palm off on her husband as a dinner dish in 10 minutes, without a college education, even if she has a mortal terror of fresh meats and tosses them into a skillet as if they might bite her.

"Can you name 73 different kinds of sausage? Can you name 10? Maybe you can name ten kinds of political bologna, if you've watched the two political conventions closely; but no matter how thin you slice that, it isn't edible.

"The average American can name one kind of sausage—wieners. Some think they can name four more kinds—frankfurter, hot dog, Coney Island and red-hot. But those are all frankfurters, no matter what it was the coroner said.

"If you are an average American housewife (or husband for that matter) you do not know the difference between braunschweiger and hildesheimer. Theuringer may remind you vaguely of grand opera. And pfefferwurst, knackwurst, saucissschen, bockwurst and neurnberger are unexplored delights.

Education Needed

"Alas, our kalter aufschnitt seems limited to sliced ham. What do we know about the musical mortadella, the honest Strassburger fleischwurst or the homely but exceedingly delicious schwartenmagen?

"Shamefacedly do I confess that I myself could not distinguish between Gothaer style cervelat and Goettinger style cervelat. I know that the Germans held the Hindenburg line for three years on landjaeger—but I have never spread any mettwurst on bread!

"Yet I ask the Iowa farmer and all his American cousins in the meat business to contemplate this alluring link between himself and the housewife; to study the sausage and browse over the question of bologna.

A Tip to Meat Men

"Let us look forward to the day when there will be 50 kinds of sausage in every butcher's showcase, and 15 kinds in every ice box; when you can reach for some beef or ham cervelat instead of a tomato sandwich.

"With red meat on our menu, and the curving links of bologna pointing the way, we can yet fight our way back to the blissful well-being that lies around that corner."

DEALERS CAN'T MAKE SAUSAGE

Operations of California retailers may be restricted to cutting and selling meat—and they may be prevented from manufacturing sausage, smoking, curing or otherwise processing meat without inspection—under an interpretation of the California inspection law which classifies all firms carrying on such processing as establishments subject to inspection. The state attorney general's office recently interpreted the law as applying to dealers and a test case, involving operators of the meat department in a San Rafael food store, has been arranged.

Meat dealers throughout the country have made sausage and corned beef and in some cases have carried on other processing operations for many years, although the trend has been for the retailer to become a merchandiser of

processed and packaged products supplied him by the packer. In earlier days the retailer was frequently a "butcher" and killed livestock, cured and smoked meat, made sausage and rendered fats, as well as selling the resulting product.

Test of the California law was arranged for by the California Retail Meat Dealers' Association, which requested that the state department of agriculture charge the dealers with violation of the inspection act. The law requires that anyone pickling, curing, smoking or adding condiments, spices, preservatives or seasoning in the processing or handling of meat or meat products shall be classified as an establishment and required to operate under inspection.

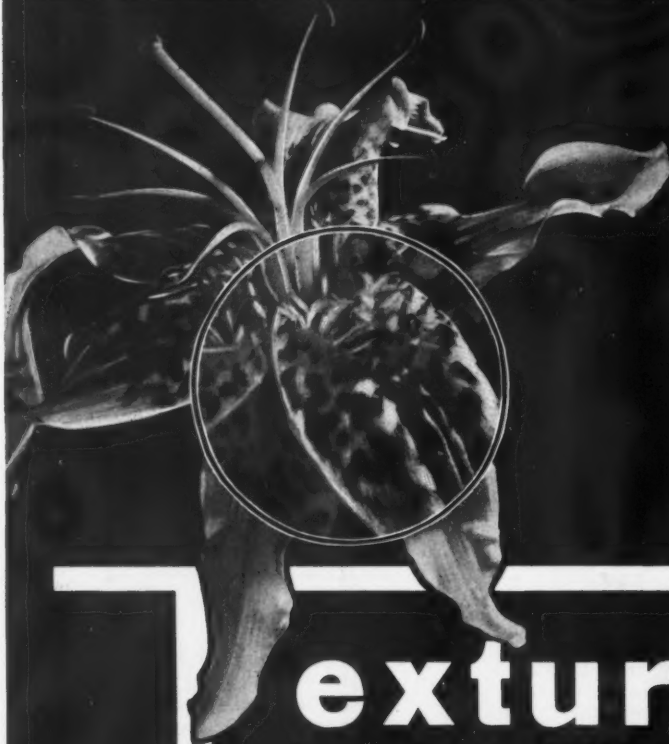
DISPLAY SELLS SAUSAGE

Sausage manufacturer's sales success depends not only on quality of product, but also on display given his product in the retail store. Consumers will ask for regular meat cuts—even if they are not shown in the dealer's case—but the sight of sausage makes most sales. Not only must the sausage manufacturer have product and packages that will secure preferred display positions, but his salesmen must constantly work to see that dealers show the product as attractively as possible.

DEALER'S DELIGHT—HOUSEWIFE'S PUZZLE?

Average consumer will continue to pick three or four sausage items she does know from varied showcase display, unless she is taught names and characteristic appeal of lesser-known kinds.





Color
Freshness
Fragrance

Texture

.. Essential to YOUR Products
.. Attainable with Proper Air Conditioning

Vilter Refrigeration and Air Conditioning has meant new Profits for Meat Processors for many years. Better Quality Products are a certainty with Vilter Equipment to guard against spoilage, shrinkage, loss of color and flavor and appetizing appearance.

Vilter Air Conditioning Equipment has more than paid for itself in the leading Meat Packing and Processing plants in the country. Why not call in a Vilter Engineer now and find out how you can increase your plant efficiency and production, your product quality and sale?

VILTER COMPRESSORS . .

The Heart of every Vilter Air Conditioning System is the famous Vilter Compressor. Here, then, is the main reason why "Air Conditioning by Vilter" always means the last word in dependable operation, efficiency and year-after-year economy.



VILTER

Manufacturing Company
 2118 South First Street
 Milwaukee - Wisconsin

REFRIGERATION and Air Conditioning

SAVING Product

Dew Point of Air a Factor in Air Conditioning

THE term "air conditioning" is understood by packers to refer to methods and equipment which produce and maintain within close limits certain desired conditions of temperature, relative humidity and air movement.

Elimination of odors and condensation of moisture on walls and ceiling, reduction of shrink (dehydration) in carcasses and product, elimination of mold and slime growths and preservation of color and quality of products are the direct results of proper conditions of temperature, humidity and air movement.

When Air is Conditioned

There are other results required from air conditioning when it is applied in the packinghouse in locations outside of processing and manufacturing departments. In the office, for example, definite conditions of temperature, humidity and air movement are desired. In addition, purity of air in the room is a consideration. Comfort air conditioning systems, therefore, in addition to being equipped to cool, warm, humidify and impart motion to air, are also provided with facilities for removing dust, dirt and odors.

Broadly speaking, air is conditioned when any of its characteristics or properties are changed or altered. When air is cooled or warmed, moistened or dried, washed or otherwise treated, it properly may be said to be conditioned. While it may appear that "air conditioning" is often loosely used in connection with installations for comfort purposes, its use in this connection is correct if reference is had to an air change or modification.

There are terms used in discussions of air conditioning, however, that are not generally understood, even by packers. One of these is "relative humidity"; another is "dew point."

Measuring Relative Humidity

Relative humidity is the measure of the ratio of weight of moisture vapor in a definite quantity of air to the weight of moisture vapor that same amount of air is capable of containing when fully saturated at the same tem-

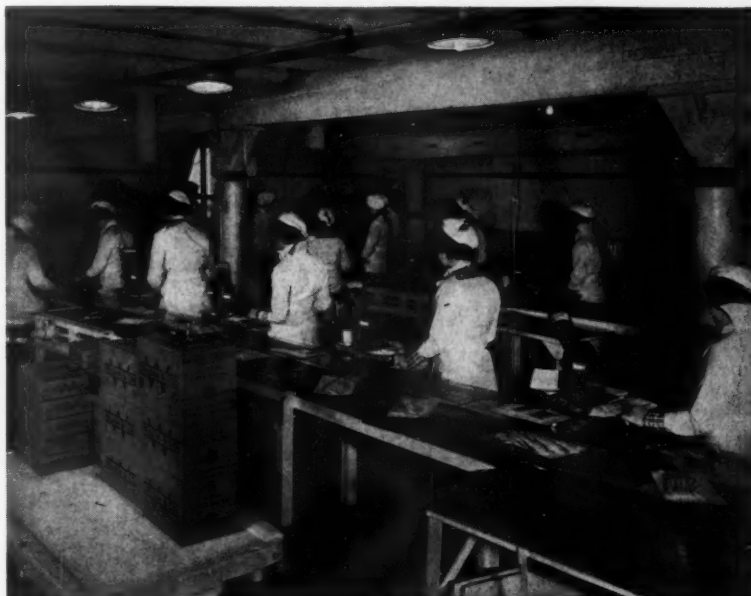
perature. For example, saturated air at 70 degs. F. contains approximately 8 grains of moisture vapor per cubic foot. If a sample of air at 70 degs. F. contains 4 grains of moisture vapor per cubic foot, the relative humidity of the latter is 50 per cent.

Relative humidity can be measured with a number of instruments, the more common of which is the wet and dry bulb thermometer. The name indicates the nature of this device. It consists of two thermometers, one of the ordinary type and another with provisions for keeping its bulb wet. The latter always gives a lower reading than the former. The difference, in degrees, in the read-

ing of these two thermometers is known as the wet bulb depression, and is an indication of the relative humidity of the air. Knowing the depression, the humidity may be read directly from a scale attached to the instrument.

definite maximum weight of water, and the higher the temperature the greater is the weight of water it can contain. If, for example, air at 50 degs. F.—containing the maximum amount of vapor it can hold—is lowered in temperature to, say, 45 degs. F., excess of moisture over that the air is capable of holding at this latter temperature will be deposited as dew or fog.

If a hog carcass having a temperature of 35 degs. F. is brought into an atmosphere the temperature of which is 50 degs. F., that film of air next to the cold surface will approximate the temperature of the carcass. Thus the moisture from the 50 deg. surrounding air will



CONDENSATION ON PRODUCT MUST BE PREVENTED HERE

Principal function of the air-conditioning system in the bacon slicing room is to maintain the dew point temperature of the air below the temperature of product. When this condition prevails temperature of room may be as high as 80 to 90 degs. F. without detrimental effect to the bacon.

ings of these two thermometers is known as the wet bulb depression, and is an indication of the relative humidity of the air. Knowing the depression, the humidity may be read directly from a scale attached to the instrument.

Dew Point of Air

Dew point is the saturation temperature of air—in other words, temperature of air at which any reduction in temperature will cause condensation of some of its water vapor.

Air at any temperature can hold a

condense on the cold carcass and increase its temperature.

Importance in the Plant

A low dew point temperature of the air is important in a number of departments in the meat packing plant, such as the bacon slicing room, pork cutting room, assembly and shipping cooler and loading dock. In each of these locations condensation of moisture on products provides a medium for growth of mold and slime. Such condensation can be reduced or prevented by maintaining dew

PERMANENT AS THE MINERAL FROM WHICH IT IS MADE!

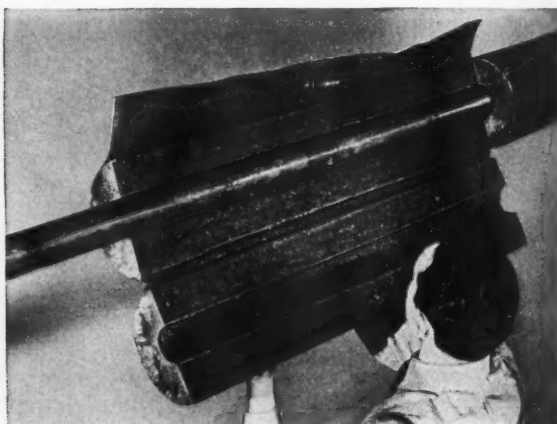
J-M ROCK CORK IN THE MAKING! Limestone melted under terrific heat is blown into fibers by jets of steam. Later, combined with a mineral binder, it is formed into the finished material.



J-M ROCK CORK will never rot or decay...and maintains its unusually high insulating efficiency year after year



LASTING ECONOMY AND EFFICIENCY on every cold-room service is assured by Johns-Manville Rock Cork... the mineral low-temperature insulation with a thirty-year successful-performance record behind it.



INHERENTLY MOISTURE-RESISTANT, Rock Cork Pipe Covering is further protected against the infiltration of moisture-laden air by the hermetic seal of a factory-applied waterproof jacket.

LIMESTONE...melted and blown into fibers...forms the basic mineral composition of J-M Rock Cork. Is the primary reason why this famous low-temperature insulation enjoys an unequaled reputation for durability and efficiency on every type of refrigerating service.

Age has little or no effect on the performance record of Rock Cork. In-

stallations made over 25 years ago are now giving unimpaired service...and still promise years of continued effectiveness!

Highly resistant to moisture infiltration, Rock Cork provides maximum protection against this common cause of failure in ordinary low-temperature insulations. And this permanent mineral material...in either sheet or

pipe-covering form...is vermin- and rot-proof. Cannot harbor rats or insects. Does not support bacteria or mold. Will not absorb or give off odors under any service condition.

You'll find it decidedly worth while to get all the facts on J-M Rock Cork. A free brochure is available on request. Write Johns-Manville, 22 E. 40th St., N. Y. C.



Johns-Manville

ROCK CORK

LOW-TEMPERATURE INSULATION
in sheet form...and for pipe covering

NG! Limestone
n into fibers by
with a mineral
ished material.

point temperature of air below tempera-
ture of product.

This is distinctively a function of an
air conditioning system.

In this connection it is well to under-
stand that temperature of air in a room
and dew point temperature of air in that
room need not necessarily be the same—
in fact, it seldom is expedient to have
room and dew point temperature the
same.

In Bacon Slicing Room

Product is brought into the bacon
slicing room, for example, at a tempera-
ture considerably lower than the tempera-
ture of the room. Under such condi-
tions there would be considerable con-
densation on the bacon, unless the dew
point temperature of the room is held
below the temperature of the product.

Unfortunately, trouble due to con-
densation of moisture on products is
always a possibility wherever there are
employees at work, regardless of dew
point temperature and in spite of the
efficiency of the air conditioning system.
This is due to the fact that workers are
exhaling fully-saturated air with a tem-
perature of 98 degs. F.

If they are working hard and their
respiration is rapid and strong, it is
conceivable this high-temperature, mois-
ture-laden air will strike cold product
and result in a film of moisture being
deposited on the meat. Fortunately the
difference in temperature between the
room air and that of the workers' breath
is such that the tendency is for the
exhaled air to rise before striking the
product.

Temperature in the bacon slicing
room may be anything desired from 55
degs. F. up to 85 or 90 degs., even in
hottest weather, if the dew point tem-
perature of the air is maintained below
the temperature of product brought into
the room.

PERISHABLE FREIGHT HEARING

Consideration will be given by the
National Perishable Freight Committee
at a shippers' public hearing to be held
in room 308 Union Station bldg., Chi-
cago, on December 14 at 10 a.m. to the
following subjects:

Refrigeration charges from Missis-
sippi to interstate points; refrigeration
charges from Alabama, Louisiana and
Tennessee; allowing shippers to give
icing instructions after arrival at des-
tination; furnishing heater service at
destination; change from standard re-
frigeration to modified refrigeration;
one re-icing in transit on cars billed
"Initially iced—Do not re-ice"; cars for-
warded without ice initially iced en
route billed "Do not re-ice"; handling
perishable commodities under protective
service; refrigeration charges on pack-
inghouse products from Pacific Coast;
refrigeration charges interstate points
to Wisconsin; detention charges on re-
consigned shipments moving under
standard refrigeration.

FINANCIAL NOTES

Jewel Tea Co. has declared a final
1937 dividend of 75 cents on common
stock, payable December 20 to share-
holders of record on December 9.

First National Stores has declared a
quarterly dividend of 62½ cents, payable
January 3 to shareholders of record on
December 4.

Wesson Oil & Snowdrift has declared
a quarterly dividend of 12½ cents and
an extra payment of 50 cents, both pay-
able January 3 to shareholders of record
on December 15.

Directors of American Stores Co.
recently passed the firm's quarterly divi-
dend. The food chain is particularly
affected by the new Pennsylvania chain
store tax since 1,743 of its 2,776 units
are located in that state. It is estimated
that the tax will cost the company
\$850,000 annually.

Central Cold Storage Co. has voted an
extra dividend of 50 cents a share on
common stock, payable December 16 to
stockholders of record on December 6.
This dividend brings payments for 1937
to \$1.50 a share compared with \$1.25
a share paid stockholders in 1936.

WANT A GOOD MAN?

For good experienced men try the
"Classified" page of THE NATIONAL
PROVISIONER.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Decem-
ber 1, 1937, or nearest previous date,
compared with a week ago.

	Sales.	High.	Low.	—Close—
	Week ended	Dec. 1.	— Dec. 1. —	Dec. 1. Nov. 23.
Amal. Leather..	2,100	2%	2%	2% 2%
Do. Pfd.	100	19½	19½	19½ 10
Amer. H. & L..	2,300	3%	3%	3% 3%
Do. Pfd.	200	24	24	24 21
Amer. Stores ..	2,400	9%	9%	9% 8%
Armour Ill.	22,500	6½	6½	6½ 6
Do. Pr. Pfd.	300	64½	64½	64½ 65
Do. Pfd.	97 97
Do. Del. Pfd.	99½ 99½
Beechnut Pack..	700	97½	97½	97½ 97
Bohack, H. C. ..	25	3½	3½	3½ 4
Do. Pfd.	18 18
Chick. Co. Oil..	1,200	12%	12%	12% 12%
Childs Co.	3,000	5%	5	5 4%
Cudahy Pack..	1,100	16%	16%	16% 17
First Nat. Strs.	2,300	32	31½	32 31
Gen. Foods	5,200	31½	31	31½ 28½
Gobel Co.	900	3	3	3 2%
Gr. A&P 1st Pfd.	25	119	119	119 119½
Do. New	300	55%	53	53 56
Hormel, G. A.	16 16
Hygrade Food..	100	2½	2½	2½ 1%
Kroger G. & B..	7,800	16½	16	16 17½
Libby McNeill..	1,500	8½	8½	8½ 7%
Mickelberry Co.	850	2%	2%	2% 2%
M. & H. Pfd.	250	3	3	3 2½
Morrell & Co..	300	24	23½	24 25
Nat. Tea	2,500	4%	4%	4% 4
Proc. & Gamb..	5,000	46%	46	46 46½
Do. Pfd.	160	116½	116½	116½ 115½
Rath Pack.	16½ 16½
Safeway Strs..	2,400	24	23	23 22½
Do. 5% Pfd.	92 92
Do. 6% Pfd.	40	91	91	91 90
Do. 7% Pfd.	60	102	101	102 103
Stahl Meyer	2% 2%
Swift & Co.	7,800	17	16½	16½ 17
Do. Intl.	1,800	24½	24½	24½ 23
Trunn Fork.	7½ 7½
U. S. Leather..	2,000	5%	5%	5% 5
Do. A.	1,500	9%	9%	9% 7%
Do. Pr. Pfd.	101 101
Wesson Oil.	1,100	28½	28	28½ 26
Do. Pfd.	300	73½	73½	73½ 74½
Wilson & Co..	4,300	6	6	6 5½
Do. Pfd.	700	55	55	55 55

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Pipe Cover-
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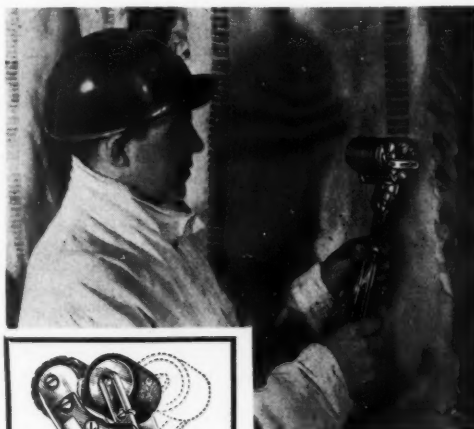
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Rock Cork.
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rovisioner

Week Ending December 4, 1937

Page 23



A BETTER

more efficient
way for marking

BEEF CARCASSES

The new Great Lakes Non-
Electric Roller Brander is
the last word in marking
equipment for beef car-
casses. Knife-edge mark-
ing die cuts a clean, legible
identifying mark that will
not smudge or smear.

No Heat or Electricity Required

Fast, simple, efficient. Roller dies easily
changed for various grades. Used with
Great Lakes Nubrown Ink, this marker
gives an attractive, legible, identifying mark
with the handsome appearance of a real
burned brand. Write for full details and
complete price list!

GREAT LAKES

Stamp & Manufacturing Co.
2500 Irving Park Blvd., Chicago, Ill.

Complete line of ink roller equipment for all meat
products

20 Million Pounds of Vegetables Quick-Frozen with



Refrigeration



At a reduction of about one-third in power costs, through the use of two-stage compressors.

That's the experience of the Seabrook Farms — Deerfield Packing Company, Bridgeton, N. J., where 20,000 acres of land are made to yield two to three crops each season.

Sixteen big Frick machines with capacity totalling 450 tons of Refrigeration, carry the immense cooling and storage load. Temperatures range down to 30 deg. below zero.

The office building at the Farms is also air conditioned with Frick Refrigeration.

Get literature and figures now on what modern Frick Refrigeration can do for your business.



WHAT *It Is--* WHY *It Is Needed--* WHERE *To Use It--*

These are the subjects covered in detail in this handsome binder full of the articles by outstanding authorities which have been published in *The National Provisioner* since August, 1935.

WHAT are the nine properties of "air-conditioned" atmosphere? The meat packer must know what he is attempting to achieve if he tackles this subject intelligently.

WHY is air-conditioning better than simple refrigeration as far as the meat packer is concerned? There are ample reasons, and one typical meat packer is effecting savings up to \$15,000 a year because of these reasons.

WHERE should the packer start to install air-conditioning and what departments should come next? There is a best way to modernize your plant, when air-conditioning is installed.

This compilation of reprinted articles answers these and many other questions, and tells how to proceed, as well. It gives experiences of other packers, specific results on tests and installation data. Reprints of articles appearing currently in THE NATIONAL PROVISIONER are furnished to owners of the binder and the series of articles will cover every phase of the subject. At only \$1.25 a copy, this handbook should be on your MUST list.

Order Your Copy Today!

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

BUYER'S GUIDE

to new machinery, equipment and supplies

NEW PAPER FOR MEAT

A trip to Bermuda, with all expenses paid, awaits the packer or packinghouse employee who suggests the winning name for the H. P. Smith Paper Co.'s new paper for wrapping pork and other fresh meats. Introduced in October at the packers' convention, this new sheet is claimed to have two diametrically opposed qualities: first, being absorbent, it keeps the meat dry and retains its "bloom"; second, it remains intact on the meat in a single piece, and strips off clean, without picking.

Evidence of the paper's strength was dramatically demonstrated at the H. P. Smith convention display. A sheet of the paper with the end heavily weighted down was suspended from the ceiling, and a steady spray of water played on it during the five convention days. At the end of the fifth day the paper was taken down and, though soaked through and through, was apparently as strong as when first suspended. Tested between the fingers, it did not roll or scuff.

"While the paper has been in actual use just about a month," said president C. Carr Sherman, "we have already had several re-orders from various packers, and the most enthusiastic are those who have seen their meats unwrapped at destination. They are pleasantly astonished at the meats' fresh bloom, even after traveling long distances, and the fact that this new paper comes off in a single sheet, without holes, tears or 'picking off' on the meat."

The paper-naming contest closes December 31st, 1937. Judges are Paul I. Aldrich, editor, *THE NATIONAL PROVISIONER*; Oscar G. Mayer, Oscar Mayer & Co.; and E. B. Nattermer, *Meat Magazine*. If the winner does not wish to take the trip to Bermuda, he may select another prize of equivalent value.

NEW GRIFFITH PLANT

The Griffith Laboratories announce the establishment of a new plant at 35 Eighth St., Passaic, N. J., for the manufacture of Prague powder. Demand for this product has grown to such an extent that increased production is necessary, and the new facilities at Passaic will be for the purpose of serving the Eastern trade. The company also has a plant at Toronto, Can., where Prague powder and other Griffith products are processed for the Canadian trade.

The plan at present is to produce Prague powder only in the Eastern plant, taking care there of all orders formerly handled through the Wallabout Basin Storage Co., Brooklyn, N. Y.

Seasoning and other specialties will continue to be shipped from Chicago for the present, though it is likely that continued growth of business will involve ultimately the manufacture of other items of the Griffith line also at the Eastern plant. Establishment of the Passaic plant will also enable customers in the East to get an idea of how Prague powder is made by visiting the Eastern plant and observing the method at first hand, as many packers have been doing by their visits to Chicago.

NEW TRANE DEPARTMENT

The Trane Company, La Crosse, Wis., manufacturers of heating, cooling and air conditioning equipment, has established a new transportation department at 852 N. Rush st., Chicago. The great advances in transportation air conditioning and the increasing demand for such equipment have made this step necessary. The office will be in charge of Jim Whalen, formerly of the Trane Chicago branch, and Jerry Hicke, of the La Crosse air conditioning department. Both of these men have been in this field since its infancy.

The Trane Company has pioneered in air conditioning, particularly in the transportation field. In 1932 Trane sold the first railroad air conditioning units, using the old ice bunker system. The electro-mechanical system with air condensers was introduced in 1934, and a year later Trane incorporated evaporative condensers with the electro-mechanical system, thus reducing power consumption some 30% under the air condenser type and enabling the system to function at full capacity. In 1936 the liquid sub-cooler was added to equipment used in connection with air condensers, increasing the capacity some 20%.

PACKAGING METHODS

"How To Pack It" is the title of a brochure published by the Hinde & Dauch Paper Co., Sandusky, O. No fewer than 25 "fundamental" types of corrugated shipping boxes are briefly described and illustrated, with photographs of actual boxes.

The booklet is part of an H. & D. sponsored plan to promote better packaging by making latest packaging developments available to users of shipping boxes. "How To Pack It," as well as booklets published to date in the series of "Packaging Handbooks," can be secured without charge by writing to the company at the Sandusky, O., offices.

KOLD HOLD PROGRESS

Packers interested in truck refrigeration are acquainted with progress made in development of the hold-over type of truck cooling developed by the Kold-Hold Mfg. Co., Grand Rapids, Mich., use of which is growing in the meat industry. Earlier in the year James R. Tranter, president, Hill-Diesel Engine Co., Lansing, Mich., purchased the



J. R. TRANTER



O. D. GREENLEE

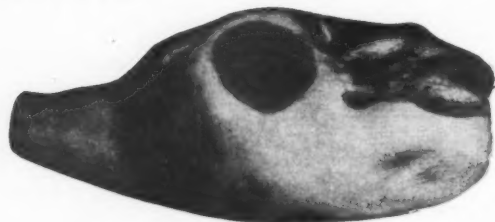
controlling interest in Kold-Hold, and after an intensive study of the field and users' requirements has recently taken active charge as president and general manager. He has appointed O. D. Greenlee as sales manager. "Dan" (as everybody knows him) started with the company in 1933 as development and research engineer, later becoming sales engineer. His wide experience and understanding of intricate refrigeration problems has won him many friends in the meat packing field, and his usefulness will be increased in his new capacity.



PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

PRAGUE POWDER has all the curing elements combined in each particle and dissolves quickly, creating a "lasting color on the lean of the meat" giving you a mild, rich-flavored, tender ham, picnic or brisket.



You can make a "tender smoked ham" using Big Boy Pump and Prague Powder Pickle, 3-day formula or 7-day formula—see Prague Powder booklet.

"An All-Purpose Cure"
This ham, when cured, is Ready to smoke on a long schedule. It may be Boned for Boiling or Baked 20 minutes to the pound.

Do you Artery Pump your Pic-Nics and Briskets? Our Big Boy Pump and Stainless Steel Needles with Prague Powder Pickle make a "Safe, Fast Cure." We teach the method of curing.



**DO YOU WANT TO MEASURE THE PICKLE THAT GOES INTO YOUR HAM?
"BIG BOY" PUMP MEASURES IT! OUR PERCENTAGE SCALE WEIGHS IT!**

THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois
Eastern Factory and Office: 35 Eighth St., Passaic, New Jersey
Canadian Factory and Office: 1 Industrial Street, Leaside, Toronto 12, Canada

List of Polish Ham Importers and Sub-Importers

AMPOL, Inc.
380 Second Avenue New York, N. Y.
Gramercy 5-5270

DUANE PRODUCE COMPANY
2 Broadway New York, N. Y.
Bowling Green 9-0755

GENERAL IMPORTERS CORP.
39 Broadway New York, N. Y.
Whitehall 3-3086

AMERICAN BARTER & TRADING CO.
730 Gravier Street, New Orleans, La.
Main 2195

BROOKLYN PACKING CO.
157 Green Street Brooklyn, N. Y.
Evergreen 9-6444

HUSTON AND MILKOWSKI, Inc.
612 No. Michigan Avenue, Chicago, Ill.
Superior 3604

POLISH HAM IMPORT CO.
1921-1951 E. Ferry Ave.,
Detroit, Mich. Plaza 5164

VISLA TRADERS COMPANY
89 Broad Street New York, N. Y.
Bowling Green 9-0580

GEO. A. HORMEL CO.
155 East 44th Street New York, N. Y.
Vanderbilt 3-4488

Don't take our word for it. Try it yourself.

GOYNIA

POLAND

His Majesty of HAM-LAND

There's a reason for the instant popularity of Polish Ham and other meat delicacies from Poland. They are different—tender—delicious! Packed under Polish Government inspection.

All genuine Polish Meat Products are labeled "Made in Poland" or "Product of Poland."

MADE IN POLAND

POLISH HAM

J. S. HOFFMAN COMPANY
179-181 Franklin Street, New York, N. Y.
Walker 5-5800
Illinois at Orleans Street, Chicago, Ill.
Superior 9300

MEYER AND LANGE
434 Greenwich Street, New York, N. Y.
Walker 5-7735

A. J. MILLS AND CO., Inc.
17 State Street New York, N. Y.
Whitehall 3-8291

JOHN THALLON AND CO.
8 Broadway New York, N. Y.
Bowling Green 9-4867

VITA FOOD PRODUCTS, Inc.
644 Greenwich Street New York, N. Y.
Walker 5-9180

Sub-Importers
GRAVENHORST AND CO.
82 Beaver Street New York, N. Y.
Hanover 2-1881

MEAT IMPORT COMPANY
601 W. 26th Street New York, N. Y.
Lackawanna 4-4924

POLPEN
3531 Butler Street Pittsburgh, Pa.
Schenley 0199

Provisions and Lard

WEEKLY MARKET REVIEW

FUTURES market for lard at Chicago continued under pressure of speculative liquidation during the past week and daily declines were made on liquidation by December longs. There was a rally on December 2, however, and December lard advanced the 50c limit, although closing only 20c above the previous day.

The market's downward trend during most of the week was aided by delivery of around 3,000,000 lbs. of lard on December contracts, easiness in grains and occasional weakness in hogs. Hog runs were comparatively light and cash demand for product was fairly good. Lard opened easier on December 2, but rallied under scattered buying and strength in grains. December lard advanced the limit for the day on demand from shorts. Realizing sales resulted in a partial setback.

There was quite a little switching from December to later months during the week and what new buying power materialized went into later deliveries. Packinghouse interests bought the nearby and sold the later months in transferring hedges, but at times the whole lard list was under selling pressure. Hog values were somewhat higher than during the previous week.

Some Investment Buying

There was quite a little investment buying of later months based on the limited supply of lard and belief that it will be some time before packers can accumulate substantial stocks. Uncertainty in business and irregular price movements in commodities operated against the market. The large supply of feedstuffs and the fact that corn went to new lows for the season also had a depressing influence.

The corn hog ratio for the week ended Nov. 20 dropped back to 16.0 compared with 16.8 the previous week and 8.7 last year.

Receipts of hogs at Western packing points last week totaled 291,400 head compared with 467,500 head the previous week and 470,100 the same week last year.

Average weight of hogs received at Chicago last week was 235 lbs. against 232 lbs. the previous week, 217 lbs. a year ago and 231 lbs. two years ago.

Average price of hogs at Chicago at the beginning of the week was \$8.45 against \$7.85 the previous week, \$9.65 a year ago, \$9.80 two years ago and \$7.90 three years ago. Top price of hogs at Chicago at midweek was \$8.45 compared with \$7.90 the same time the previous week.

Stocks of lard at Chicago increased 847,982 lbs. during the last half of November but showed a decrease of

8,699,600 lbs. for the month. Supply on November 30 totaled 11,567,117 lbs. against 71,810,795 lbs. on November 30, 1936.

PORK.—Demand was fair at New York with the market steady. Mess was quoted at \$33.75 per barrel and family at \$31.75 per barrel.

LARD.—Demand was fair with the market unsteady at New York. Prime western was quoted at \$9.00@9.10; middle western, \$8.90@9.00; New York City in tierces, $8\frac{1}{2}$ @ $8\frac{3}{4}$ c, tubs, $9\frac{1}{4}$ @ $9\frac{1}{2}$ c; refined Continent, $9\frac{1}{2}$ @ $9\frac{3}{4}$ c; South America, $9\frac{1}{2}$ @ $9\frac{3}{4}$ c; Brazil kegs, $9\frac{1}{2}$ to $9\frac{3}{4}$ c, and compound in carlots, $10\frac{1}{4}$ c, smaller lots, $10\frac{1}{2}$ c. Compound for export made from foreign oils was 9c in carlots and $9\frac{1}{4}$ c in smaller lots.

At Chicago, regular lard in round lots was quoted at 5c under December; loose lard, $37\frac{1}{2}$ c under December, and leaf lard, $37\frac{1}{2}$ c under December.

(See page 37 for later markets.)

BEEF.—Demand was fair and the market steady at New York City. Family was quoted at \$26.00@27.00 per barrel.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of December 1, 1937:

	Dec. 1, 1937.	Nov. 1, 1937.	Dec. 1, 1936.
Pork, bbls.	8,278	5,052	7,167
P.S. lard, lbs.	7,233,878	16,549,901	67,579,406
Other lard, lbs.	4,333,230	3,716,816	4,231,389
D.S. Cl. Bellies ¹ ..	2,049,022	2,138,342	2,063,677
D.S. Cl. Bellies ² ..	86,370	1,423,824	307,000
D.S. Rib Bellies ¹ ..	76,271	154,600	199,376
D.S. Rib Bellies ²	126,900
Ex. Sh. Cl. sides ¹ ..	1,600	1,000	3,900
D.S. fat backs, lbs.	1,545,646	1,597,003	1,317,278
D.S. Shldrs, lbs.	78,123	47,864
S.P. hams, lbs.	8,620,518	7,684,778	17,549,418
S.P. Sknd. hams, lbs.	16,036,645	14,230,756	22,641,691
S.P. bellies, lbs.	11,245,612	7,586,800	18,511,124
S.P. picnic, S.P. Boston Shldrs, lbs.	2,869,311	1,659,736	7,315,478
S.P. Shldrs, lbs.	1,000	4,000	22,000
Other cut meats, lbs.	5,139,334	4,543,286	7,354,688
Total cut meats, lbs.	47,749,452	41,151,025	77,353,394

¹Made since Oct. 1, 1937.

²Made before Oct. 1, 1937.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	Nov. 1, 1937.	Oct. 1, 1937.	5-yr. Nov. av.
Beef	25,725,417	17,317,397	15,905,995
Veal	4,368,706	4,376,484	3,140,355
Pork	26,332,360	21,882,557	25,364,379
Mutton & lamb ..	3,436,776	1,008,183	5,303,092

Pork Prospects

MEAT stocks at the seven principal markets of the country made a slight gain during November, but lard stocks continued to decline. At the end of the month there was less than 20 per cent as much lard at these markets as a year earlier. All the principal cured meat cuts showed some gain for the month, but all—with the exception of D. S. fat backs—were well under those of a year ago.

While hog marketings during the balance of 1937 and the first three months of 1938 are not likely to be as large as those of last year—when liquidation of hogs was necessitated by feed shortage—there is some feeling in trade circles that the prospective hog crop during the late winter, spring and summer months may be larger than official estimates indicate.

There appears to have been much disposition on the part of producers to restore their hog herds, and early reflection of this can be anticipated in market receipts. At any rate this possibility is a consideration in future plans. At best, however, it is doubtful if the hog supply would show any material surplus over that of normal years, but it may be larger than that of one and two years earlier.

Stocks of meat and lard at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on November 30, 1937, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, '37, lbs.	Oct. 31, '37, lbs.	Nov. 30, '36, lbs.
Total S.P. meats	82,855,230	69,293,931	125,002,115
Total D. S. meats	11,771,068	13,504,010	11,774,957
Other cut meats	9,978,013	8,378,491	12,159,273
Total all meats	104,604,341	91,176,432	148,936,345
P.S. lard	9,431,211	17,859,484	74,201,553
Other lard	6,667,646	6,294,839	7,983,230
Total lard	16,098,857	24,154,323	82,184,783
S.P. regular hams	18,244,161	16,103,729	32,132,246
S.P. skinned hams	32,118,466	28,524,606	43,024,948
S.P. bellies	26,219,023	20,501,137	37,316,463
S.P. picnics	6,220,580	4,082,159	12,456,458
D.S. bellies	6,276,427	8,310,467	7,653,251
D.S. fat backs ..	5,265,948	4,752,543	3,431,433

CANADIAN EXPORTS TO U. S.

	Oct., 1937.	10 mos., 1937.	10 mos., 1936.
Cattle, No.	23,335	202,501	178,823
Calves, No.	4,102	89,868	49,960
Hogs, No.	5,026	74,733	46,748
Sheep, No.	196	1,360	1,502
Beef, lbs.	539,200	2,422,900	1,677,700
Bacon, lbs.	189,300	2,103,400	1,764,400
Pork, lbs.	991,700	10,438,600	9,016,800
Mutton & lamb, lbs.	9,900	16,200	6,500
Canned meat, lbs.	200	3,164	3,540
Lard, lbs.	700	1,000
Lard compound, lbs.	300	478,400

Week Ending December 4, 1937

Page 27



ADELMANN
HAM BOILER

In the SPOTLIGHT of Favor!

Adelmann Ham Boilers have unusual and exclusive features, with demonstrated practical advantages. Elliptical springs, self-sealing and non-tilting cover, simplicity of operation, easy cleaning and long life—all contribute their part toward successful results.

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (stainless) Steel. The most complete line available. Liberal trade-in schedules make it profitable to dispose of worn, obsolete equipment in favor of new Adelmann Ham Boilers.

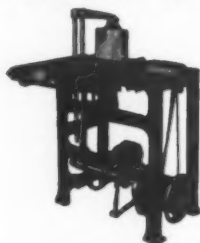
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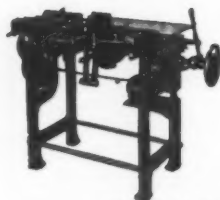
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CHICAGO OFFICE: 332 S. MICHIGAN AVE.

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TO SET UP Lard and Shortening Cartons

This JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute, requires only one operator and is adjustable for a wide range of sizes.



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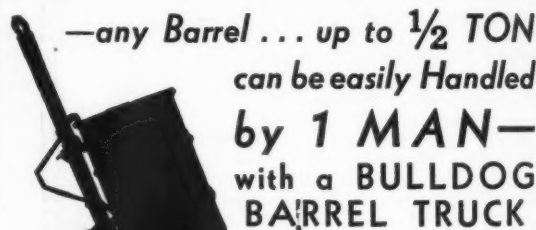
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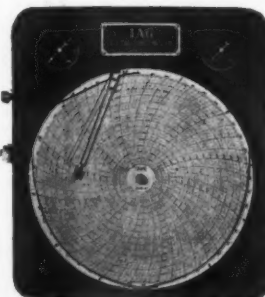


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can be easily Handled
by 1 MAN—
with a BULLDOG
BARREL TRUCK

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LIMIT SPOILAGE TO THE BAREST MINIMUM

At every point in the processing of food products, TAG Recorder-Controllers limit spoilage to the barest minimum, assure the retention of natural, delectable flavors and shorten cooking schedules to the precise control points which fix real processing economy and excellence of product.

Ask for the TAG Catalog No. 1060-7 which describes these instruments thoroughly.

C. J. TAGLIABUE MFG. CO.

Park & Nostrand Ave's., Brooklyn, N. Y.



Hog Cut-Out Results

WEAK product demand and higher hog prices resulted in a cut-out loss of over \$1 per head on good butcher hogs at Chicago during the first four days of the week just ended. Hang-over of the poultry business coupled with curtailed buying of meats following the holiday were major factors. While hog receipts for the four days were larger than those for the three days of the previous week, receipts for the period were not heavy.

Top for the week at \$8.70 was paid on the two opening days with the closing top at \$8.50 and a good deal of reluctance in the trade to pay this, a fact the cause for which is only too apparent when packers examine cut-out sheets.

Stocks of meat at the principal markets showed some increase during November but are low and the general position of the industry, in facing a hog supply in coming months on which official and trade opinions appear to show some difference, is good.

The period would appear to be one of merchandising rather than storage for future sale. With hog prices on a lower level and supplies more generous incentive for the rank and file of consumers to buy more freely is given and it is probable that only a long period of moderate prices for pork meats will establish buying on a level long enjoyed by these products.

The test on this page is worked out on the basis of cost of good live hogs of weights shown and green meat prices at Chicago, with representative operating costs and by-product credits.

BRITISH BUY MORE PORK

British provision imports were heavier in October than in the same month last year, and the American share in the ham and lard trade showed a considerable increase over October, 1936. British bacon imports for October totaled 63,412,000 lbs. compared with 60,362,000 lbs. last year. Ham imports amounted to 4,633,000 lbs., of which the United States supplied 2,368,000 lbs.; in October, 1936, imports totaled 4,024,000 lbs. with 1,315,000 lbs. from the United States. British lard imports for October totaled 13,822,000 lbs. with 7,933,000 lbs. from the United States; in October last year imports amounted to 12,836,000 lbs., of which 4,446,000 lbs. was American lard.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 27, 1937, totaled 941,295 lbs.; greases 325,600 lbs.; stearine none; tallow none.

CANNED FOODS IN ENGLAND

Canned foods sufficient to feed the whole of Great Britain for a year could be stored as emergency rations in the event of war, British canners claim. For some time government experts have been discussing with canners plans for gradually building up emergency supplies of food. Discussions have come down to figures, and it is estimated a year's food supply could be contained in 15,000,000,000 cans and stored in emergency dumps for years. The rations would not be the emergency rations as known in the last war.

The recent canners' exhibition showed there are more than 350 varieties of food put in cans. Every course of an elaborate dinner could be served with a can-opener as the main kitchen utensil. Incidentally, consumption of canned foods in Great Britain has risen to 10 lbs. per capita per year, as compared with just over 6 lbs. in 1931.

CANNED BEEF IMPORTS

Imports of canned beef into the United States, during September, 1937:

	Lbs.
Argentina	5,857,560
Brazil	2,141,155
Paraguay	134,100
Uruguay	2,283,270
Japan	5,084
Total	10,421,162
Value	\$1,127,987

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	13.6	\$ 1.90	13.70	13.4	\$ 1.84	13.40	12.7	\$ 1.70
Picnics	5.70	10.9	.62	5.40	10.3	.56	5.10	9.4	.48
Boston butts	4.00	14.0	.56	4.00	14.0	.56	4.00	14.0	.56
Loins (blade in)	9.80	16.0	1.57	9.50	15.5	1.47	9.00	14.7	1.32
Bellies, S. P.	11.00	14.5	1.60	9.70	13.0	1.26	3.10	12.5	.39
Bellies, D. S.	2.00	11.6	.23	9.40	11.6	1.09
Fat backs	1.00	5.8	.06	3.00	7.4	.22	5.00	11.1	.56
Plates and jowls	2.50	7.8	.20	2.50	7.8	.20	3.10	7.8	.24
Raw leaf	2.10	7.8	.16	2.20	7.8	.17	2.10	7.8	.16
P. S. lard, rend, wt.	11.30	8.2	.93	11.10	8.2	.91	10.20	8.2	.84
Spareribs	1.60	12.3	.20	1.60	12.3	.20	1.50	12.3	.18
Trimmings	3.00	8.0	.24	2.80	8.0	.22	2.70	8.0	.22
Feet, tails, neckbones	2.0008	2.0008	2.0008
Offal and misc.393939
TOTAL YIELD AND VALUE...	68.00		\$ 8.51	69.50		\$ 8.31	70.50		\$ 8.21
Cost of hogs per cwt.		\$ 8.42			\$ 8.35			\$ 8.26	
Condemnation loss04			.04			.04	
Handling & overhead61			.55			.52	
TOTAL COST PER CWT ALIVE		\$ 9.07			\$ 8.94			\$ 8.82	
TOTAL VALUE		8.51			8.31			8.21	
Loss per cwt.56			.63			.61	
Loss per hog		1.12			1.49			1.71	

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West CARROLLTON GENUINE VEGETABLE PARCHMENT~ FOR WRAPPING ALL MOIST FOOD PRODUCTS

WEST CARROLLTON PARCHMENT CO.
West Carrollton, Ohio

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Dry Essence of Natural Spices dissolves completely because all pith, fibre, and foreign matter is removed. Only the finest ingredients that definitely contribute to the high quality standard of STANGE Products are used in this flavorful and uniform seasoning. Start using Dry Essence of Natural Spices at once. Write for generous free samples!

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Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Co., Ltd. 21 Hayter St., Toronto, Ont.



NEW SYSTEM Rotary Oven

Burns Any Gas

Produces Best Quality
Loaves and Roasts at Low-
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**\$350 Small
\$375 Medium
\$475 Large**

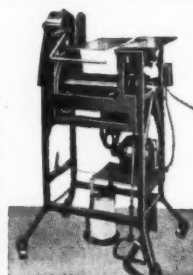
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Brand Bros., Inc.
410 E. 49th St., New York City

Built for Service

36 loaves or 24 roasts
60 loaves or 48 roasts
90 loaves or 72 roasts

Names of users and complete details on request.



Only TWO SECONDS to firmly cross-tie any size or shape of package!

Tie your sausage boxes, bacon squares, picnics, butts, etc. with the BUNN Tying Machine—gives large savings in time, twine and tying costs!

Ties 20 to 30 packages per minute. No changes or adjustments needed for various sized packages.

B. H. BUNN COMPANY
7609 Vincennes Ave., Chicago, Ill.

MEAT IMPORTS AT NEW YORK

For week ended November 27, 1937:

Point of origin.	Commodity.	Amount lbs.
Argentina—Canned corned beef.....		77,400
—D. S. pork bellies.....		4,714
Brazil—Canned corned beef.....		324,000
—Beef extract in tins.....		24,976
Canada—Smoked bacon.....		6,391
—Fresh chilled pork cuts.....		1,250
—Pork sausage.....		905
—Fresh frozen ham.....		42,471
Czechoslovakia—Cooked ham in tins.....		2,603
Denmark—Cooked ham in tins.....		121,716
—Tinned meat balls.....		1,140
—Tinned mock turtle stew.....		264
Germany—Smoked ham.....		1,540
—Smoked sausage.....		1,685
Holland—Cooked sausage in tins.....		1,638
—Bouillon cubes.....		1,268
—Canned cooked pork loins.....		240
Italy—Smoked sausage.....		10,592
—Smoked bacon.....		356
—Smoked ham.....		187
Norway—Corned lamb in brine.....		1,660
—Meat balls in tins.....		2,684
Paraguay—Canned corned beef.....		36,000
Poland—Cooked ham in tins.....		223,853
—Tinned cooked pork loins.....		21,793
—Tinned spiced ham.....		2,280
—Tinned cooked veal.....		150
—Smoked bacon.....		3,275
Uruguay—Canned corned beef.....		180,000

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended Nov. 27, 1937.	Week ended Nov. 28, 1936.	Nov. 1 1937 to Nov. 27, 1937.
PORK.			
Total.....	None	None	None
BACON AND HAM.			
United Kingdom.....	819	950	3,136
West Indies.....	6	2	2
Other Countries.....	4	18	18
Total.....	823	956	3,156

To	Week ended Nov. 27, 1937.	Week ended Nov. 28, 1936.	Nov. 1 1937 to Nov. 27, 1937.
LARD.			
United Kingdom.....	3,495	2,919	13,962
Continental.....	153	172	1,345
St. and Ctl. America.....	130	27	401
West Indies.....	651	149	1,009
E. N. A. Colonies.....	62	78	78
Other Countries.....	62	78	78
Total.....	4,491	3,267	16,795

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Ham, M lbs.	Lard, M lbs.
New York.....	67	941	
Boston.....	3	32	
Philadelphia.....		19	
New Orleans.....		843	
Montreal.....		2,657	
Halifax.....	4		
Total week.....	823	4,491	
Previous week.....	633	4,997	
2 weeks ago.....	864	1,786	
Cor. week 1936.....	956	3,267	

SUMMARY NOV. 1 TO NOV. 27, 1937.

	1937.	1936.	Increase.	Decrease.
Pork, M lbs.....	3			3
Bacon and Ham, M lbs.....	3,156	3,869		713
Lard, M lbs.....	10,984	5,811		

SPACING HOGS IN COOLER

How about spacing hogs in the cooler? Have your men read chapter 4 of "PORK PACKING," The National Provisioner's pork plant book?

Week Ending December 4, 1937

Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, NOVEMBER 27, 1937.

	Open.	High.	Low.	Close.
LARD—				
Nov.....	8.87½	8.92½	8.85	8.75n
Dec.....	8.95	8.95	8.90	8.85ax
Jan.....	9.10-9.02½	9.15	9.02½	9.05ax
Mar.....	9.05	9.10	9.05	9.07½-05
July.....				9.10-07½

MONDAY, NOVEMBER 29, 1937.

	Open.	High.	Low.	Close.
LARD—				
Nov.....	8.85	8.85	8.75	8.65n
Dec.....	8.90-85	8.90	8.75	8.75ax
Jan.....	9.07½-9.00	9.07½	9.00	8.77½-75
Mar.....	9.05	9.07½	9.00	8.95ax
July.....				9.00b

TUESDAY, NOVEMBER 30, 1937.

	Open.	High.	Low.	Close.
LARD—				
Nov.....	8.60	8.60	8.40	8.40n
Dec.....	8.67½	8.72½	8.55	8.40-42½
Jan.....	8.70	8.70	8.55	8.55-57½
Mar.....	8.87½-90	9.00	8.87½	8.70
July.....	8.95	9.02½	8.92½	8.87½-90

WEDNESDAY, DECEMBER 1, 1937.

	Open.	High.	Low.	Close.
LARD—				
Dec.....	8.25	8.42½	8.25	8.25
Jan.....	8.45-47½	8.62½	8.45	8.50
Mar.....	8.85	8.97½	8.85	8.70ax
May.....	8.90	8.95	8.85	8.87½
July.....				8.90b

THURSDAY, DECEMBER 2, 1937.

	Open.	High.	Low.	Close.
LARD—				
Dec.....	8.25-22½	8.75	8.22½	8.45
Jan.....	8.60	8.65	8.57½	8.62½b
Mar.....	8.85	8.95	8.80	8.82½ax
May.....	8.85-82½	9.10	8.82½	9.02½ax
July.....	8.87½	9.10	8.87½	9.05ax

FRIDAY, DECEMBER 3, 1937.

	Open.	High.	Low.	Close.
LARD—				
Dec.....	8.52½	8.70	8.52½	8.62½
Jan.....	8.75	8.90	8.72½	8.82½b
Mar.....	8.97½	8.97½	8.95	8.97½
May.....	9.07½-10	9.20	9.07½	9.17½ax
July.....	9.15	9.25	9.15	9.20ax

Key: ax, asked; b, bid; n, nominal; —, split.
No futures were quoted on Clear Bellies this week.

POLAND'S PORK EXPORTS

Poland's exports of canned hams to all countries amounted to 23,384,000 lbs. during the first six months of 1937, with the United States taking 78.6 per cent, or 18,313,000 lbs., according to U. S. Department of Commerce reports from Warsaw. Other canned and smoked exports to all countries totaled 3,025,000 lbs. with the United States purchasing 2,315,000 lbs. of this product. While Poland found a new market for chilled pork in this country, selling 595,000 lbs. here in the first six months of 1937 against 20 hogs in 1936, this constituted only about 5 per cent of total exports of 12,465,000 lbs.

Other pork products exported during the period were bacon, 22,489,000 lbs. (all to Great Britain); pickled pork, 3,330,000 lbs., and lard, 6,128,000 lbs.

CURING PORK MEATS

How much salt is needed per gallon of water to obtain a pickle of a certain strength? A table in "PORK PACKING," The National Provisioner's pork plant handbook, gives this information and much more on meat curing.

CASH PRICES

Based on actual carlot trading Thursday, December 2, 1937.

REGULAR HAMS.

	Green.	*S. P.
10-12.....	17½	19
12-14.....	16½	18
14-16.....	14½	17
16-18.....	14½	16½
18-20.....	14½	14½

BOILING HAMS.

	Green.	*S. P.
16-18.....	13½	16½
18-20.....	13½	16½
20-22.....	13	16½
22-24.....	13½	13½
24-26.....	13½	13½

SKINNED HAMS.

	Green.	*S. P.
10-12.....	16½	17½
12-14.....	15½	16½
14-16.....	14½	16
16-18.....	14½	15½
18-20.....	14½	14½
20-22.....	13½	13½
22-24.....	13	13
24-26.....	12½	12½
26-28.....	11½	12½
30 and up.....	11	12

PICNICS.

	Green.	*S. P.
4-6.....	11½	12
6-8.....	10½	10½
8-10.....	10	10½
10-12.....	9½	10½
12-14.....	9½	10½

Short shanks ½c over.

BELLIES.

(Square cut seedless.)

	Green.	*D. C.
8-8.....	17½	18
8-10.....	16½	17½
10-12.....	15½	16½
12-14.....	13½	15½
14-16.....	13	15
16-18.....	12½	14½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16.....	12½	12½
16-18.....	12½	12½
18-20.....	12½	12½
20-25.....	12½	12½
25-30.....	11½	12½
30-35.....	11½	11½
35-40.....	11	11½
40-50.....	11	11½

D. S. FAT BACKS.

	Clear.	Rib.
6-8.....	6½	7½
8-10.....	7½	8½
10-12.....	8½	9½
12-14.....	10½	11½
14-16.....	13	13½
16-18.....	13½	14
18-20.....	14	14½
20-25.....	14½	14½

OTHER D. S. MEATS.

Extra short clears.....	35-45	12n
Extra short ribs.....	35-45	12n
Regular plates.....	6-8	10½
Clear plates.....	4-6	8½
Jowl butts.....		10½
Green square jowls.....		8½
Green rough jowls.....		8½

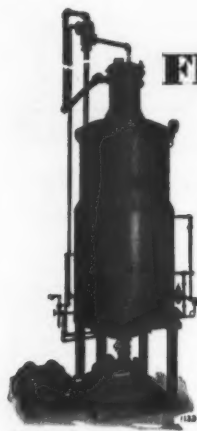
LARD.

Prime steam, cash.....	8.45n
Prime steam, loose.....	8.12½b
Neutral, in tierces.....	10.12½n
Raw leaf.....	8.12½n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended November 20, 1937, were as follows:

	Week Nov. 27.	Previous week.	Same week '36.
Cured meats, lbs. 13,105,000	16,297,000	17,320,000	
Fresh meats, lbs. 37,444,000	46,812,000	45,027,000	
Lard, lbs. 4,598,000	3,835,000	1,890,000	



The New FRENCH COOKER

Interests You Because
IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
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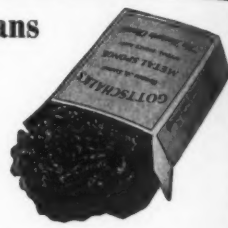
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Piqua

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Safely, Quickly Cleans All Surfaces

Save time and money...prolong the life of your equipment... by using this effective, modern metal sponge for all surface cleaning. Two sizes. Two types: special non-scratching bronze alloy for tinned and copper surfaces; stainless steel for Allegheny Metal. Will not unravel, splinter, rust or corrode. Unconditionally guaranteed.



Order a dozen from your jobber. Try one. If not better than anything you ever used, return unused sponges to us and full purchase price will be refunded.

Gottschalk's
METAL SPONGE

METAL SPONGE SALES CORPORATION
Philadelphia, Pa.

BY-PRODUCTS MARKETS

Chicago, December 2, 1937.

Little change was apparent in by-products markets this week. Demand was slow and prices weak.

Blood.

Blood market is weak with late sales as low as \$2.75. Most producers holding for \$3.00.

	Unit	Ammonia.
Unground	\$	@3.00

Digester Feed Tankage Materials.

Market quiet and nominal.

Unground, 10 to 12% ammonia...	@2.75 & 10c
Unground, 6 to 10%, choice quality	2.75@2.90 & 10c
Liquid stick	@2.50

Packhouse Feeds.

Market continues quiet with prices steady.

	Carlots.	Per ton.
Digester tankage meat meal, 60%...	@50.00	
Meat and bone scraps, 50%...	@45.00	
Raw bone meal for feeding...	@45.00	

Bone Meals (Fertilizer Grades).

Market quiet and prices quoted f.o.b. Chicago.

	Per ton.
Steam, ground, 3 & 50...	@20.00
Steam, ground, 2 & 26...	@19.00

Fertilizer Materials

Market very quiet with prices steady to weak.

High grd. tankage, ground, 10@11% am.	@ 2.70 & 10c
Bone tankage, ungrd., low gr., per ton	@15.00
Roof meal	@ 3.20

Dry Rendered Tankage.

Market continues very quiet.

Hard pressed and expeller unground per unit protein...	\$.52 1/2 @ .55
Soft prod. pork, ac. grease & quality, ton	@35.00
Soft prod. beef, ac. grease & quality, ton	@30.00

Gelatin and Glue Stocks.

Quotations given are on l.c.l. lots. Higher prices paid for carlots.

	Per ton.
Calf trimmings	@25.00
Pickled sheep trimmings	@25.00
Sinews, pizzles	@18.00
Cattle jaws, skulls and knuckles	@20.00
Hide trimmings	@15.00
Pig skin scraps and trim, per lb., l.c.l.	@ 5 1/2c

Horns, Bones and Hoofs.

Market quiet and prices nominal. Junk bones quoted delivered basis.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	@35.00
Junk bones	16.00@18.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Hog hair market nominal with crude winter take-off \$85@90 per ton, Chicago. Summer take-off, \$47.50 c.a.f. Chicago.

Coll and field dried hog hair	2 1/2c @ 4 1/2c
Processed, black winter, per lb.	7 1/2c @ 10c
Cattle switches, each*	.2c @ 2 1/2c

*According to count.

EASTERN FERTILIZER MARKETS

(Special Cable to The National Provisioner.)

New York, November 30, 1937

Ground tankage sold at \$2.90 and 10c, and unground at \$2.70 and 10c, f.o.b. New York. This is tankage suitable for feeding. Market is weak and demand light.

Dried blood can be bought at \$3.00 per unit of ammonia, f.o.b. New York, with very little buying interest and no recent sales reported.

Japanese sardine meal is offered at \$46.00, c.i.f. North Atlantic Coast ports, for December-January shipment. Spot material is offered at \$45.00 per ton, New York.

Dry rendered tankage is lower in price and general trading in both fertilizer and feeding materials is very limited.

FERTILIZER MARKETS

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports, Dec. shipment	@28.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal
Blood, dried, 16% per unit	@ 3.00
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	nominal
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L. c.i.f. spot	@45.00
Dec-Jan. shipment	@46.00
Fish scrap, acidulated, 7% ammonia, 3% A.P.A. f.o.b. fish factories	2.75 & 50c
Soda nitrate, per net ton; bulk, Dec-June	@27.00
in 200-lb. bags, Nov-June	@28.30
in 100-lb. bags, Nov-June	@29.00
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.90 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	2.70 & 10c

Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@28.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.	@28.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 9.00

Dry Rendered Tankage.	
50% unground	@ 55c
60% unground	@ 55c

ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime edible lard oil (max. 1% f.f.a.)	14 1/2
Prime burning oil (max. 1/2% f.f.a.)	13 1/2
Prime lard oil (Inedible) (max. 2% f.f.a.)	13 1/2
Extra W. S. lard oil (2-4% f.f.a.)	12
Extra lard oil (max. 5% f.f.a.)	10 1/2
Extra No. 1 lard oil (7-12% f.f.a.)	10 1/2
Special No. 1 lard oil (max. 15% f.f.a.)	10
No. 1 lard oil (15-18% f.f.a.)	9 1/2
No. 2 lard oil (max. 22% f.f.a.)	10
Acidless tallow oil (max. 1/2% f.f.a.)	10
20° C. T. neatsfoot oil (max. 1% f.f.a.)	16 1/2
Pure neatsfoot oil (max. 1% f.f.a.)	12 1/2
Prime neatsfoot oil (max. 5% f.f.a.)	11
Extra neatsfoot oil (max. 12% f.f.a.)	10 1/2
No. 1 neatsfoot oil (max. 15% f.f.a.)	10 1/2

RENDERING PRESS

Unequalled in Construction
Unexcelled in Results

DUNNING & BOSCHERT PRESS CO., INC.
362 West Water St. Syracuse, N. Y.

Can you produce **2% FAT** meat scraps?
We'll gladly tell you how. Write!

E. W. McCULLOUGH

3924 N. New Jersey St., Indianapolis, Indiana

Tallows and Greases

WEEKLY MARKET REVIEW

TALLOW.—Trade was more active and price levels were lower in the tallow market at New York during the past week. Some business passed in extra at 6½c, delivered, followed by sales at 6¼c, delivered. The market showed a drop of ¼c or so for the week and it was estimated that 1,000,000 to 1,250,000 lbs. changed hands.

Soapers seemed to be absorbing tallow on a scale down and lower prices induced some producers to let go of stocks. Easy and unsettled outside markets probably led to some selling pressure on tallow. The trade believed that consumers were buying for inventory.

The market was easy even at new low levels and edible at New York was quoted at 7¼c; extra, 6¾c, f.o.b., and special, 5½c nominal.

Tallow market was slow at Chicago and became somewhat easier toward close of week. Large buyers bid 6¼c, Chicago and Cincinnati, early for prime packers tallow with sellers asking 6½c. Two tanks uneven grade No. 3 tallow sold at 4½c, delivered Midwest point. Round lot prime packers tallow sold on December 1 at 6¼c, Chicago, December-January delivery. Edible tallow was quoted on December 2 at 6¼c@6½c; fancy, 6¾c; prime packers, 6¼c; special, 5½@5¾c, and No. 1, 5½@5¾c.

Tallow futures in New York were off 15 to 25 points for the week with March trading at 6.20 to 6.15.

Foreign tallow was dull at New York with South American No. 1 offered at 4.90c and South American No. 2 offered at 4.60c.

At Liverpool, Argentine beef tallow, December-January shipment, was off 3d at 225 and Australian good mixed, December-January shipment, was off 3d at 215. There was no London tallow auction this week. Twenty-five tons Australian mixed tallow, good color, sold out of London at 5c, c.i.f. Havana basis.

STEARINE.—The market was dull and about steady at New York. No sales were reported but producers were asking 8½c for oleo.

Stearine at Chicago was quiet and easier with oleo quoted at 8c.

OLEO OIL.—Demand was rather quiet at New York and the market was weak and off ½c to 2c compared with the previous week. Extra was quoted at 11¼@12c; prime, 10@10¼c, and lower grades, 9¼@10c.

The market was lower at Chicago with extra quoted at 11@11¼c.

(See page 37 for later markets.)

LARD OIL.—Demand was moderate at New York and the market was barely steady. No. 1 was quoted at 8¼c; No. 2, 8½c; extra, 11¼c; extra No. 1, 9¼c; prime edible, 13¼c; inedible, 11¼c, and

extra winter strained lard oil quoted at 11½c.

NEATSFOOT OIL.—The market was quiet and steady at New York. Cold test was quoted at 17¼c; extra, 9¼c; extra No. 1, 9¼c; pure, 12¼c, and prime, 11½c.

GREASES.—Demand for greases was rather quiet at New York and the market was unsteady. Soapers appeared to be biding their time pending developments. Yellow and house grease sold at 4¼c, or off ¼c from the previous week, but subsequently these grades were unsteady at the 4¼c level. There was some increase in pressure of offerings of lower grade greases. Choice white was quoted at 7¼c; yellow and house, 4¼c, and brown, 4¼c.

Trade in grease at Chicago was scattered and prices were easier. Tank off quality yellow grease sold at 4.35c, f.o.b. nearby point; two tanks white grease stearine sold at 6c, Chicago. Two tanks choice white grease sold early at 6½c, Chicago; round lot white grease sold on December 1 at same basis; tank outside product sold earlier at 6¼c, Chicago; bidding 6¼c on December 2. On December 2 choice white grease was quoted at 6¼@6½c; A white, 5¼c; B white, 5¼c; yellow, 10 to 15 f.f.a., 4¼@5c, 16 to 20 f.f.a., 4¼@4½c, and brown, 4¼c.

CONTRACT SHIPPER'S LIABILITY

Contract truckers today transport considerable meat for packing companies. Packers who have product transported and delivered by such haulers will be reassured by a recent federal court decision involving a truck accident.

A firm contracted for the hauling of its products with the owner of a fleet of trucks. The contract was at a specified rate per cwt. per mile. The drivers of the trucks were employed and paid by the truck owner.

One of the truck drivers had an accident in which a man was hurt. The injured person sued the manufacturer on the ground that the negligent truck driver was at least indirectly the agent of the manufacturer for the purpose of delivering the goods hauled.

The court decided that the injured party could not recover from the shipper on this ground. Since he had no control or supervision over the truck driver, and since the truck owner who had the hauling contract was in a very definite sense an independent contractor, the manufacturer could not be held responsible for the negligent acts of the truck driver, even though the driver's negligence occurred in the course of delivering the manufacturer's products.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, NOVEMBER 27, 1937.

	High.	Low.	Close.
December			6.25@6.95
January			6.15@6.49
February			6.21@6.45
March			6.25@6.50
April			6.20@6.50
May			6.20@6.50

MONDAY, NOVEMBER 29, 1937.

December			6.25@6.84
January			6.15@6.45
February			6.15@6.39
March	6.20	6.20	6.20 tr'd
April			6.20 nom.
May			6.20@6.49

TUESDAY, NOVEMBER 30, 1937.

December			5.97@6.50
January			6.00@6.30
February			5.96@6.15
March	6.15	6.15	5.94@6.15
April			6.00 nom.
May			5.96@6.25

WEDNESDAY, DECEMBER 1, 1937.

December			5.81@6.50
January			5.81@6.25
February			5.91@6.25
March			5.84@6.10
April			5.90 nom.
May			5.80@6.15

THURSDAY, DECEMBER 2, 1937.

December			6.00@6.50
January			5.95@6.30
February			5.95@6.25
March			5.95@6.10
April			5.95 nom.
May			5.95@6.10

FRIDAY, DECEMBER 3, 1937.

December			5.75@6.25
March			5.95@6.05

WHALE OIL IMPOUNDED

Twelve thousand tons of whale oil aboard a Norwegian tanker have been seized at the port of Norfolk, Va., on order of the U. S. Department of Commerce for violation of the navigation laws. Considerable whale oil has been brought into the United States recently as a product of American fisheries, since it was rendered on a vessel of American registry. Producers of domestic inedible fats and oils have protested entry of such oil free of the 3 cent per lb. tax on imported whale oil. In this case the oil was produced aboard a vessel of American registry, but transferred to a foreign vessel for shipment. The Department of Commerce holds this to be in violation of navigation laws.

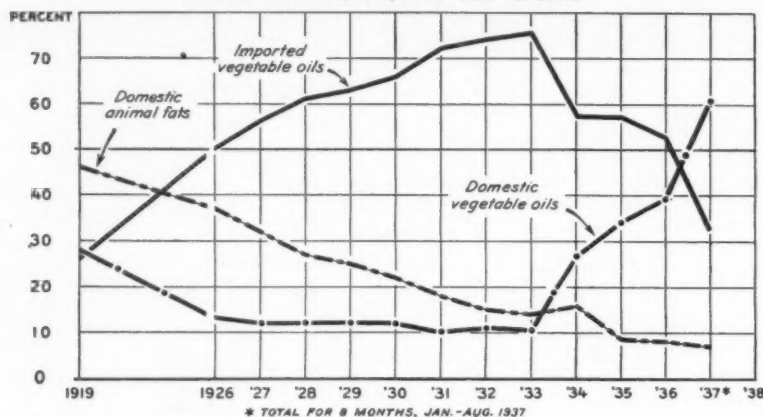
TALLOW AND GREASES

(Loose, basis Chicago.)

	Per lb.
Edible tallow	6¼@ 6½
Prime packers tallow	@ 6½
No. 1 tallow, 10% f.f.a.	5¼@ 5½
Special tallow	5½@ 5½
Choice white grease	@ 6½
A-White grease, 4% acid	@ 5½
B-White grease, maximum 5% acid ..	@ 5½
Yellow grease, 16-20 f.f.a.	4½@ 4½
Brown grease, 40 f.f.a.	@ 4½

Domestic Oils Lead in Margarine Making

MATERIALS USED IN THE MANUFACTURE OF OLEOMARGARINE, 1919, AND 1926 TO DATE



Domestic vegetable oils have recently become the most important ingredient of oleomargarine, after a long period when imported vegetable oils represented the largest proportion of all animal and vegetable fats and oils used in the table spread.

FAT SUPPLY ABOVE 1936-37

Production of major domestic vegetable oils—cottonseed, soybean, corn and peanut—from 1937 crops may be expected to total almost 500,000,000 lbs. above 1936 production, according to the annual fats and oils outlook report of the U. S. Bureau of Agricultural Economics. Larger production is based on a cottonseed supply about 47 per cent larger than in 1936-37 and prospective soybean oil production likely to exceed output from the 1936 crop by 20 per cent. Volume of vegetable food oils produced from 1936 crops amounted to about 200,000,000 lbs. more than production from 1935 crops.

Stocks and prospective supplies of lard are still relatively low, and production of animal fats for the next few months is expected to be somewhat under a year ago. The bureau estimates the lard supply for the year ending July 31, 1938 will be around 957,000,000 lbs. (federally inspected production plus stocks) compared with 995,500,000 lbs. in year ended July 31, 1937.

Indicated supply of cottonseed oil during the season which began August 1 will total 2,341,900,000 lbs. compared with 1,762,400,000 lbs. during the 1936-37 season and 1,669,600,000 lbs. during the 1935-36 season. The bureau expects cottonseed oil exports to be resumed in 1937-38 in spite of larger cotton production in other countries.

The bureau expects continuance of a fairly good market for soybean oil since lard supplies are still relatively low. While there are no figures on production of oil from the 1937 soybean crop, it may be expected to run over 200,000,000 lbs. since it totaled 184,000,000 lbs. from a considerably smaller crop in 1936. Soybean oil stocks on September 30 amounted to 36,000,000 lbs. During 1935 and 1936 about four-fifths of soybean oil went into food products.

Peanut production during the 1937 crop year totaled 1,277,000,000 lbs., or slightly under 1936. Crushing outlet for peanuts is believed to be less favorable than in 1936, but if same proportion of crop is crushed, oil production should amount to around 75,000,000 lbs. Stocks on hand September 30 totaled 25,000,000 lbs.

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable consistency.

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equipment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in THE NATIONAL PROVISIONER. Copies of these reprints are available at 50c. To secure them, send the following coupon with remittance:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on oil refining and manufacture.

Name
Street
City..... State.....

(Enclosed find 50c in stamps.)

Corn oil production from the 1936 crop totaled 123,000,000 lbs., which varied only a little from output in 1935, 1933 and 1932.

MARGARINE MATERIALS USED

Products used in margarine manufacture during October, 1937, compared with the quantities used in the same month a year ago are reported as follows:

Ingredients of uncolored oleomargarine:

	Oct., 1937, lbs.	Oct. 1936, lbs.
Babassu oil	991,278	572,100
Cocanut oil	6,941,254	13,575,697
Corn oil	75,326	5,905
Cottonseed oil	20,089,218	10,013,516
Derivative of glycerine	100,381	105,169
Lecithin	6,181	2,448
Milk	7,455,232	6,698,780
Neutral lard	115,304	196,635
Oleo oil	744,338	1,712,506
Oleo stearine	297,810	293,873
Oleo stock	90,617	171,418
Ouricury	28,566	100,483
Palm oil	230,980	624,340
Peanut oil	255,117	389,280
Salt	1,890,940	1,802,801
Sesame oil	18,705	6,800
Soda (benzoate of)	2,976,152	15,625
Soya bean oil	217	1,556,002
Vitamin concentrate	42,357,000	37,971,673

Ingredients of colored margarine:

	Quantity, lbs.	Value.
Babassu oil	1,085	425
Cocanut oil	22,190	43,343
Color	145	184
Corn oil	7
Cottonseed oil	64,226	28,911
Derivative of glycerine	383	294
Milk	41,638	33,198
Neutral lard	5,173	5,016
Oleo oil	28,349	26,158
Oleo stearine	1,901	325
Oleo stock	922	2,623
Ouricury	19	1,815
Palm oil	19	260
Peanut oil	12,303	330
Salt	14,030	8,770
Soda (benzoate of)	30	29
Soya bean oil	192,401	155,570

OIL IMPORTS AND EXPORTS

Foreign trade in vegetable oils and oil bearing seeds during September, 1937:

IMPORTS.

	Quantity, lbs.	Value.
Vegetable oils and seeds:		
Copra (free)	49,982,582	\$1,597,399
Sesame seed	291,003	13,741
Sesame oil	110,308	7,604
Peanut oil	2,426,085	162,538
Corn oil, edible	1,905,022	113,586
Cottonseed oil	8,150,434	510,719
Babassu nuts and kernels	1,391,354	83,801
Palm nuts and kernels	4,341,698	132,039
Inedible vegetable oils:		
Cocanut oil	26,742,292	1,587,465
Palm oil	34,955,698	1,865,987
Palm kernel oil	8,865,651	563,128
Soybean oil	713,400	44,753
Oilicila oil	524,136	47,797
Perilla oil	7,746,945	440,953

EXPORTS.

	Quantity, lbs.	Value.
Cottonseed oil, refined	687,160	\$ 48,688
Cottonseed oil, crude	22,169	2,527
Corn oil	6,669	742
Cocanut oil, inedible	627,866	32,440
Soybean oil	340,666	28,112
Vegetable soap stock	1,008,170	61,286
Other expressed oils & fats	369,486	35,656

HULL OIL MARKETS

Hull, England, December 2, 1937.—Refined oil, 21s. Egyptian crude cottonseed oil, 18s.

from the 1936
lbs., which var-
output in 1935,

RIALS USED

argarine manu-
1937, compared
d in the same
reported as fol-

margarine:

1937.	Oct., 1936.
101,278	572,100
11,254	13,575,097
5,326	5,585
39,218	10,013,516
30,381	105,100
6,131	2,448
5,232	6,006,708
5,304	196,025
4,338	1,712,504
7,810	293,873
9,617	171,418
.....	28,506
9,980	624,589
5,117	389,280
9,940	1,802,901
.....	6,000
8,705	15,625
6,152	1,556,002
217
7,000	37,971,073

ne:	
2,085	425
2,190	43,343
145	164
7
226	28,911
383	234
638	33,198
173	5,016
349	28,158
901	325
.....	2,022
.....	1,815
.....	380
19	330
3,303	8,770
30	29
080	1,978
401	153,579

EXPORTS

able oils and
September,

ntity,	Value.
2,582	\$1,597,389
1,003	15,741
0,308	7,604
6,085	165,538
5,022	113,596
4,434	510,719
1,354	83,901
1,698	152,039

ntity,	Value.
2,292	1,587,465
5,098	1,365,987
5,651	363,128
44,753	44,753
1,136	47,797
5,945	440,953

ntity,	Value.
160	\$ 48,098
1,169	2,327
669	742
866	32,440
666	28,112
170	61,296
486	36,656

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866	32,440
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170	61,296
486	36,656

Vegetable Oils

WEEKLY MARKET REVIEW

TRADE in the cottonseed oil futures market at New York during the past week was on a moderate scale and prices backed and filled over a narrow range with a steady undertone. Liquidation and selling pushed oil to new low ground late last week but a rumor that the FSCC had purchased 20 tanks of crude oil resulted in an upturn of around 30 points. There was no confirmation of the purchase and this, with weakness in lard, brought a setback from the high.

Again this week there were reports that the FSCC was bidding 5½c for crude in the Southeast and Valley but was not getting any, as trade interests were paying ½c above that level.

Cash oil demand was on a moderate scale but this was offset by some recovery in the security markets and fact that mills were not pressing oil offerings. There was almost no hedge selling. At times, however, there were indications of buying through houses with Southern connections which was credited to mill account and presumably against sales of crude.

Lower November Consumption

While November distribution of cotton oil promises to run considerably under October's record, some in the trade estimate that consumption last month totaled between 350,000 and 400,000 bbls. compared with 264,000 bbls. in November, 1936.

Reports of government buying were construed by many in the trade as for nothing more than creation of a stopping point on price declines. Many traders contended that the government did not intend to buy large quantities of cotton oil but wanted to halt the downward trend of values. Others argued that the FSCC would take much oil off the market in the near future in its efforts to lift seed values. The trade is watching FSCC movements in the oil market very closely.

Seed prices have steadied somewhat and were quoted across the Belt at from \$23.00 to \$25.00 per ton. It was estimated that about 60 tanks of crude sold in the Southeast and Valley at 6c on one day during the week, and the market in that section subsequently was quoted at 5½c@6c. Sales were reported in Texas at 5½c and the market there was later quoted at 5½c@5½c.

COCOANUT OIL.—Consumer demand was quiet and the market easy at New York. Nearby oil was quoted at 4c and shipment at 3½c. The market on the Pacific Coast was quoted around 3½c@3½c.

CORN OIL.—The market continued quiet owing to lack of pressure of offerings. Corn oil was quoted at 6½c nominal.

SOYA BEAN OIL.—Demand was rather moderate and prices were about steady at New York in a range of 5½c@5½c.

PALM OIL.—Offerings were rather light but demand was moderate and prices were about steady. At New York, spot Nigre was quoted at 4c; shipment Nigre, 3½c, and Sumatra oil, 3½c nominal.

PALM KERNEL OIL.—The market at New York was purely nominal at 4.65c.

OLIVE OIL FOOTS.—Nearby foots at New York were steady at 9½c while new crop shipment foots were quoted at 7¼@7½c.

PEANUT OIL.—The market at New York was quiet and steady at 7c.

COTTONSEED OIL.—Valley and Southeast crude was quoted on December 1 at 5.87½ bid; Texas 5.75 bid at common points, Dallas 5.87½ nominal.

Market transactions at New York:

Friday, November 26, 1937

	Sales	Range—	High.	Low.	Bid.	Asked.
Dec. .	65	705	683	704	a 05tr	
Jan. .	6	706	690	706	a trad	
Feb.	705	a nom	
Mar. .	28	706	688	706	a trad	
April.	706	a nom	
May .	99	711	693	711	a trad	
June	715	a Bid	
July .	38	714	696	716	a 717	

Saturday, November 27, 1937

Dec. .	18	722	714	711	a 715
Jan. .	4	718	712	712	a trad
Feb.	712	a nom
Mar. .	33	725	714	712	a 715
April.	712	a nom
May .	52	727	715	717	a 15tr

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., December 2, 1937.—Cotton oil futures were about ten points higher. Crude was firm to higher at 5½c@5½c lb., f.o.b. mills, with mills disinclined to offer freely. Bleachable is strongly held, with prospects for premium as season advances on account of scarcity of prime crude over broad territory. Government's buying of cotton oil is offsetting depressing effect of huge crop.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, December 2, 1937.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$23.50. Prime cottonseed oil 5½c@5½c.

June	715	a nom
July .	44	731	720	720	a trad

Monday, November 29, 1937

Dec. .	7	708	704	705	a 710
Jan. .	4	710	705	704	a 708
Feb.	708	a nom
Mar. .	20	714	705	706	a 707
April.	705	a nom
May .	40	716	708	710	a trad
June	710	a nom
July .	16	718	712	711	a 712

Tuesday, November 30, 1937

Dec. .	9	709	704	706	a 09tr
Jan. .	3	712	711	702	a 709
Feb.	696	a Bid
Mar. .	10	711	702	705	a trad
April.	705	a nom
May .	54	715	704	707	a trad
June	708	a nom
July .	38	718	706	710	a 711

Wednesday, December 1, 1937

Dec. .	8	715	715	712	a 715
Jan. .	3	710	709	706	a 710
Feb.	705	a nom
Mar. .	13	711	705	706	a trad
April.	706	a nom
May .	21	713	707	709	a trad
June	710	a nom
July .	21	716	711	713	a 12tr

Thursday, December 2, 1937

Dec.	715	710	715	
Jan.	705	705	705	
Mar.	710	704	706	
May	712	705	709	a trad
July	715	710	713	a trad

(See page 37 for later markets.)

OCT. MARGARINE PRODUCTION

Margarine produced during October, 1937, with comparisons showing an increase of 13.7 per cent over the production of October, 1936, is reported as follows by margarine manufacturers:

	Oct., 1937.	Oct., 1936.
	lbs.	lbs.
Production of uncolored margarine	40,300,446	35,454,179
Production of colored margarine	164,353	131,622
Total production	40,464,799	35,585,801
Uncolored margarine with- drawn tax paid	39,664,073	35,541,820
Colored margarine with- drawn tax paid	63,312	66,076

MAKING LARD COMPOUND

What products enter into the manufacture of compound? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information.

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading was moderate in the packer hide market, with a total of about 32,000 hides reported so far this week and confined to heavy and light native cows. Outside packers were also credited with 23,500 heavy native cows and branded cows, leaving the market on cow descriptions established to some extent, although some packers declined business on light native cows.

Hide futures were firmer, although erratic, and worked 65@69 points higher up to Thursday as compared with last Friday. The firming up of the South American market and the sudden turn in calfskins has brought more interest into the hide market. Retail shoe business is reported to be fairly good and stocks will have to be replenished shortly and there is a more general feeling in the trade that the prices paid for cows are about at the bottom, although the market will have to be established on steer descriptions.

Packers talk 15c in a nominal way for native steers, 14½c for butt brands and 14c for Colorados, with the probability that bids at ½c less in a fairly good sized way would be accepted; no bids reported at the moment but tanners talk around 1½c under asking prices on steers.

One packer sold a car Oct. heavy native cows at close of last week at 10½c, and three packers moved a total of 22,000 mostly Oct.-Nov. but some Aug. forward included this week at 10½c. An Iowa packer is also credited with selling about 3,000 heavy native cows at 10½c. One big packer sold 8,700 July to Sept. River point light native cows late this week at 9½c and couple packers declined business on this basis, asking 10c. July to Sept. branded cows were sold in good volume by one packer at close of last week at 9c but couple packers declined this bid; one outside packer sold 15,000 and another 5,500 Aug.-Sept. branded cows this week at 9c. Extreme light native steers quoted nominally ½c over light native cows.

Last sale of native bulls was at 10½c; some quoting ¾@1½c less in a nominal way at present.

LATER: Big packer cows advanced ½c when one packer sold 20,000 light native cows at 10c, 40,000 branded cows at 9½c, 4,000 extreme light native steers 10½c, and 6,000 native steers at 14c, all July-Aug.-Sept. take-off. An outside packer sold 20,000 branded cows late previous day at 9c.

OUTSIDE SMALL PACKER HIDES.—With the upturn in the futures market and more firmness late this week, tanners will likely advance their ideas on outside small packer stock

½c, although 8@8½c, selected, del'd Chgo., has been given as their top paying limits for choice stock and there have been one or two distress sales down to 7½@7¾c. Holders generally ask 9@9½c for good light average hides, brands ½c less.

PACIFIC COAST.—At the close of last week, 6,000 Vernon small packer hides were reported at 8½c for steers and 7½c for cows, flat, f.o.b. shipping point. Around mid-week, larger packers sold about 45,000 Aug.-Sept. hides at 9½c for steers and 8½c for cows, and one packer declined these prices, asking a bit more for steers in combination with cows.

FOREIGN WET SALTED HIDES.—The South American market firmed up a bit this week with a fair movement. Early in the week, 1,000 Sansinena quatrero steers sold at 71 pesos, equal to 11½c, c.i.f. New York, as against 70 pesos or 11½c late last week; 500 light steers, same description, also sold at 69 pesos or 11½c. Later, 4,000 LaBlancas and 5,000 Sansinenas sold at 72 pesos or 11½c and 4,000 LaPlatas sold to the States same basis; 8,000 Uruguay frigorifico Nacional steers also went to Europe equal to 13c, with no recent comparable sale.

LATER: Pack of 4,000 Armour LaPlatas sold at 72 pesos, or 11½c; 2,000 Rosa Fe steers sold at 75 pesos or 12½c, these running heavy average.

COUNTRY HIDES.—There has not been sufficient trading in country hides to establish this market and prices are still on a nominal basis. With the winter kill under way, offerings are expected to increase very shortly and holders are looking forward to more interest on the part of upper leather tanners shortly. Untrimmed all-weights talked around 6½@6¾c, selected, del'd Chgo., and offerings light. Heavy steers and cows quoted 6½@6¾c, trimmed, some talking 7c. Trimmed buff weights can be sold at 7c but apparently not obtainable under 7½c. Trimmed extremes last reported sold at 8c but nothing offered now under 8½c. Bulls and glues quoted around 5½c, flat, nom. All-weight branded hides 5½@5¾c flat.

CALFSKINS.—Packer calfskins active late this week at a cent advance. One packer sold 30,000 Sept.-Oct.-Nov. production at 15c for northern heavies 9½/15 lb., 14c for River point heavies, and 13c for lights under 9½ lb. Another packer sold 30,000 mostly Nov. skins same basis, including 10,000 Milwaukee all-weights at 13c for both packers and cities. Two packers holding Nov. calf and talking another cent up. At close of last week, about 60,000 Sept.-Oct. heavies sold at 14c for northern and 13c for River points, with lights moved in volume at 12c.

LATER: One packer sold 32,000 and another 10,000 Nov. calfskins at another ½c advance, northern heavies 15½c, River heavies 14½c, lights 13½c.

Several cars of Chicago city 8/10 lb. calfskins sold at close of last week at 10c, and one car early this week same basis, with some calling the market nominally a cent higher now but fairly well sold up; a car Detroit cities, 10/15 lb., sold mid-week at 12½c, or ¼c up, and collectors talking higher in a nominal way since the packer trading. Outside cities, 8/15 lb., quoted around 11½c nom.; straight countries 9@9½c nom. Small car city light calf and deacons moved at 70c, or 5c advance.

KIPSKINS.—Late this week one packer sold 24,000 Oct. native kipskins at 12c for northern and 11½c for southern; also 5,000 northern over-weights at 11c, having booked southern earlier, and 4,000 northern branded kips at 9½c. Another packer sold 7,000 Oct. northern natives at 12c, with over-weights sold previous week and brands still held. Two other packers hold Oct. production, except for southern over-weights, and fair interest reported.

One collector sold 2,000 Chicago city kipskins early in week at 9½c; holdings light and higher will be asked. Outside cities around 9½c nom.; straight countries around 8c flat.

HORSEHIDES.—Trading in horsehides still dull, with the larger buyers inactive and showing very little interest so far. Good city renderers, with full manes and tails, quoted nominally \$3.00 @3.25, selected, f.o.b. nearby sections; ordinary trimmed renderers \$2.75@3.00, del'd Chicago; mixed city and country lots \$2.35@2.50, Chicago.

SHEEPSKINS.—Dry pelts nominal around 10@12c per lb., with very little demand for the short wools now coming. Market quiet this week on packer shearlings, with production and offerings light; market quoted around 85c for No. 1's, 70@75c for No. 2's and 60c for No. 3's, last reported sale prices, some quoting in a range of 5c less. Pickled skins were well cleaned up couple weeks back at \$6.00@6.25 per doz. packer lambs, with a few reported to have moved since in a quiet way at \$5.50; skins running cocky now and quoted nominally \$5.50@6.00 per doz., pending trading to establish values. Packer wool pelts quoted around \$1.25 per cwt. live lamb, some quoting a range of \$1.20@1.30, with trading pending on outside packer production. Consumption of apparel wool in Oct. was reported as the lowest since Sept. 1934, and the lowest for Oct. since prior to 1918. However, more interest was reported at the Australian wool auction late this week, with all offerings absorbed at steady prices.

New York

PACKER HIDES.—Trading still awaited to establish the market in the East but the firming up of the South American market is expected to stimulate interest in the good heavy steers still available in this market.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions

Hog products were stronger the latter part of the week, additional speculative buying covering, with better hog markets, moderate hog receipts and stronger grain. Cash lard trade was quieter.

Cottonseed Oil

Cotton oil was firmer the latter part of the week with commission house and local buying on better lard, and outside markets and lack of pressure of crude oil. Cash oil demand was fair. Texas crude quoted at 5½¢; Southeast Valley at 5½¢@6¢.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec. 7.20@7.25; Jan. 7.11@7.15; Mar. 7.14@7.16; May 7.18@7.19; July, 7.22@7.23; tone steady. Sales 102 lots.

Tallow

Tallow, extra 6½¢ lb. f.o.b.

Stearine

Stearine, 8½¢ asked.

Friday's Lard Markets

New York, Dec. 2, 1937.—Prices are for export. Lard, prime Western, \$9.15 @9.25; middle Western, \$9.15@9.25; city, 8½¢; refined Continent 9½¢; South American, 9½¢; Brazil kegs, 9½¢; compound, 10½¢ in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, December 2, 1937.—General provision market dull and quiet; poor demand for hams and lard.

Friday's prices were: Hams, American cut, 82s; ham, long cut, exhausted Liverpool shoulders, square, unquoted picnics, unquoted; short backs, unquoted; bellies, English, 84s; Wiltshires unquoted; Cumberlands, 69s; Canadian Wiltshires, 85s; Canadian Cumberlands, 81s; spot lard, 52s 6d.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand December 1, 1937 as estimated by Liverpool Trade Association:

	Dec. 1, 1937.	Nov. 1, 1937.	Dec. 1, 1936.
Bacon, lbs.	55,776	4,256	182,448
Ham, lbs.	870,128	867,248	610,960
Shoulders, lbs.	672	11,984
Butter, cwt.*	3,070	3,866	4,971
Cheese, cwt.*	25,987	21,364	14,081
Lard, steam (U. S.) tons.	73	55	15
Lard, steam (Canada) tons.	12
Lard, steam (Argentina) tons.	95	50	6
Lard, refined (U. S.) tons.	401	317	491
Lard, refined (Canada) tons.	27	30	23
Lard, refined (Can. & So. Amer.) tons.	21	7	10

* (Ton of 2,240 lbs.; cwt., 112 lbs.)

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Nov. 27, 1937, were 3,980,000 lbs.; previous week 3,807,000 lbs.; same week last year, 4,254,000 lbs.; from January 1 to Nov. 27 this year, 218,413,000 lbs.; same period a year ago, 199,452,000 lbs.

Shipments of hides from Chicago for the week ended Nov. 27, 1937, were 4,084,000 lbs.; previous week, 3,340,000 lbs.; same week last year, 5,076,000 lbs.; from January 1 to Nov. 27 this year, 226,585,000 lbs.; same period a year ago, 201,377,000.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended December 2, 1937 totaled 764,969 lbs. of lard and 126,500 lbs. of bacon.

TRIMMING OFF THE PROFITS

Do your men trim the profits of your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

CALFSKINS.—The calfskin market is stronger but not sufficient trading so far to definitely establish prices. Car of collector 12/17 lb. buttermilks sold at \$1.70, or 10¢ over price paid last week. One packer sold a car 9/12 calfskins early at \$2.35, or 10¢ over price obtainable last week, and moved a car later at \$2.45, another 10¢ advance. Some action expected shortly, following the advance in the Chicago market.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 3, 1937, with comparisons:

PACKER HIDES.			
	Week ended Dec. 3.	Prev. week.	Cor. week, 1936.
Spr. nat. str. 14	@15n	15 @16n	15½ @16n
Hvy. nat. str. 13½	@14½	14 @15½n	@15½
Hvy. Tex.
Str.	13	13½ @15n	@15½
Hvy. butt. brnd'd str.	13	13½ @15n	@15½
Hvy. Col. str. 12½	@13½	13 @14½n	@15
Light Tex.
Str.	9	@9n	@13
Brnd'd cows.	9	@9n	@13
Hvy. nat. cows.	@10½	@10½	@14
Lt. nat. cows. 9½	@10	9 @12n	@13½
Nat. bulls.	8½ @9½n	9 @10n	@11
Brnd'd bulls.	7½ @8½n	8 @9n	@10
Calfskins	13	12 @14	23 @25n
Kips, nat.	@12	@12½ax	@17
Kips, ov-wt.	@11	@11	@15½
Kips, brnd'd.	@9½	@10ax	@13½
Shanks, reg.	57½ @65	@57½	1.15 @1.25
Shanks, hrls.	35 @40n	35 @40n	55 @60

Light native, butt branded and Colorado steers 1¢ per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wis.	8½ @9½	8½ @9½	12½ @13
Branded	8	8 @9n	11½ @12½
Nat. bulls.	6½ @7½	6½ @7½	9½ @10
Brnd'd bulls.	5½ @6½	5½ @6½	8½ @9
Calfskins	10	@12½	10 @12
Kips	@9½	@10n	15 @15½
Shanks, reg.	50 @55n	50 @55n	1.00 @1.10n
Shanks, hrls.	30 @35n	30 @35n	40 @50n

COUNTRY HIDES.

Hvy. steers.	6½ @7n	@7n	9½ @9½
Hvy. cows.	6½ @7n	@7n	9½ @9½
Butts	7	7 @7½	@11
Extremes	8	8½	12 @12½
Bulls	@5½n	@5½n	8 @8½
Calfskins	9	@9½	15 @15½
Kips	@8n	@8n	@12½
Light calf	45 @55n	40 @50n	90 @1.00
Deacons	45 @55n	40 @50n	90 @1.00
Shanks, reg.	30 @40n	25 @35n	75 @90n
Shanks, hrls.	10 @20n	10 @20n	15 @20n
Horsehides	2.35 @3.25	2.50 @3.50n	3.50 @4.25

SHEEPSKINS

Fkr. lambs
Sml. pkr.	1.90 @2.00
Fkr. shearings.	80 @85	@80ax	1.15 @1.35
Dry pelts	10 @12n	11 @13n	20 @21

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to December 2, 1937: To the United Kingdom, 66,703 quarters; to the Continent, 37,351. Last week to United Kingdom, 105,821 quarters; to the Continent, 9,615.

Watch Classified page for good men.

Week Ending December 4, 1937

... sold 32,000 and calfskins at an- northern heavies 1½¢, lights 13½¢. ... city 8/10 lb. of last week at this week same ... the market ... now but fairly ... cities, 10/15 2½¢, or ¼¢ up, higher in a non- ... trading. Out- ... around 11½¢ ... 9@9½¢ nom- ... alf and deacons ... ance.

this week one native kipskins and 11½¢ for northern over- ... southern ... northern branded ... packer sold 7,600 ... 12c, with over- ... week and brande ... packers hold Oct. ... southern over- ... reported.

100 Chicago city ... 9½¢; holdings ... asked. Outside ... straight coun-

... in horse- ... larger buyers ... try little interest ... erers, with full ... nominally \$3.00 ... nearby sections; ... derers \$2.75 @ ... mixed city and ... Chicago.

... pelts nominal ... with very little ... wools now com- ... week on packer ... tion and offer- ... ted around 85¢ ... No. 2's and 60¢ ... sale prices, ... ge of 5c less. ... all cleaned up ... \$6.00@6.25 per ... a few reported ... a quiet way at ... weekly now and ... @6.00 per doz. ... establish values. ... d around \$1.25 ... quoting a range ... ing pending on ... a. Consumption ... as reported as ... 1934, and the ... to 1918. How- ... reported at the ... late this week, ... bed at steady

Trading still market in the of the South ... ected to stim- ... heavy steers ... ket.

Live Stock Markets

WEEKLY REVIEW

NOVEMBER LIVESTOCK

Average prices of livestock at Chicago during November were lower than in October for all classes except calves, which were slightly higher. Native beef steers averaged \$10.65, with a top of \$19.85, against an average of \$12.80 in October, \$10.25 in November, 1936, and \$10.00 in the same month of 1935. Hog average was \$8.65 with a top of \$9.80. The average compared with \$10.10 in October, \$9.45 in November a year ago and \$9.35 two years ago. Lamb average at \$9.60 compared with \$10.10 in October, \$8.65 in November a year ago and \$10.50 in the same month two years ago.

Hog receipts at Chicago totaled only 34,017 head, smallest for the month in many years with the exception of 1935. At the 11 principal markets receipts at 1,309,000 head was the largest for any month of 1937 except January, but the smallest for the reporting markets for November in more than 30 years with the exception of November, 1935.

Average weight of cattle received at Chicago, 979 lbs., was the heaviest for any month of 1937, but lighter than in November one and two years ago. Hog average, 235 lbs., compared with 217 lbs. in November a year ago, 229 lbs. two years ago and 218 lbs. in November, 1934. Sheep and lamb average weight, 87 lbs., was the heaviest of any month of the year except January and March, and was heavier than for the same month of each of the past three years.

LARGER CATTLE IMPORTS

Imports of live cattle into the United States for other than breeding purposes during September, 1937 totaled 28,184 head compared with 22,297 head in the same month a year ago. During the nine months of 1937, imports totaled 434,941 head compared with 354,180 head in the nine months of 1936.

Imports of each class of cattle with country of origin for September and the nine months of 1937 with comparisons, are reported as follows.

	Sept., 1937.	Sept., 1936.	9 mos., 1937.	9 mos., 1936.
Cattle.				
700 lbs. or over:				
Canada	8,750	8,717	140,734	137,191
Mexico	7	45	24,501	21,257
Total	8,757	8,762	174,235	158,448
175 to 700 lbs.:				
Canada	10,063	6,248	34,778	23,029
Mexico	6,311	5,773	151,793	118,013
Total	16,974	12,021	186,571	141,042
Under 175 lbs.:				
Canada	2,453	1,354	75,094	52,367
Mexico		0	1,259	1,615
Total	2,453	1,363	76,353	53,982
From other countries		151	782	708
Total all cattle	28,184	22,297	434,941	354,180

RECEIPTS AT CHIEF CENTERS

Week ended Nov. 27, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 27.....	196,000	302,000	158,000
Previous week	204,000	479,000	218,000
1936	218,000	504,000	280,000
1935	207,000	299,000	212,000
1934	176,000	498,000	216,000

At 11 markets:

	Cattle.	Hogs.	Sheep.
Week ended Nov. 27.....	141,000	209,000	108,000
Previous week	177,000	347,000	148,000
1936	149,000	376,000	175,000
1935	150,000	189,000	135,000
1934	129,000	381,000	154,000
1933	133,000	318,000	168,000
1932	150,000	448,000	222,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Nov. 27.....	141,000	209,000	108,000
Previous week	177,000	347,000	148,000
1936	149,000	376,000	175,000
1935	150,000	189,000	135,000
1934	129,000	381,000	154,000
1933	133,000	318,000	168,000
1932	150,000	448,000	222,000

NEW YORK LIVESTOCK

Receipts week ended Nov. 27, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,138	11,146	4,529	20,665
Central Union	1,330	1,141	221	7,884
New York	4	5,046	17,871	6,517
Total	5,472	15,333	22,621	34,964
Last week	5,490	15,747	25,153	46,665
Two weeks ago	5,899	16,132	25,597	63,023

CANADIAN INSPECTED KILL

	Oct., 1937.	10 mos., 1937.	10 mos., 1936.
Cattle	113,765	757,599	739,281
Calves	55,061	627,683	629,243
Hogs	321,879	3,037,922	2,739,774
Sheep	135,915	640,246	600,217

BEEF GRADING IN CANADA

Extension of government beef grading to Victoria, Vancouver and New Westminster, cities of British Columbia, has been proposed in a bill before the provincial legislature. The bill would establish four grades for steer and heifer beef and four for cow beef—choice, good, medium and common. Beef carcasses would be stamped in such a way that the marking would be visible on each carcass cut.

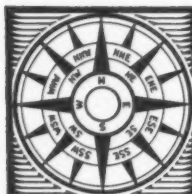
PACIFIC COAST LIVESTOCK

Receipts five days ended Nov. 26:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,749	2,619	854	1,082
San Francisco	1,400	45	930	3,390
Portland	1,085	150	4,250	1,425
DIRECTS—Los Angeles: Cattle, 16 cars; calves, 0 cars; hogs, 150 cars; sheep, 70 cars. San Francisco: Cattle, 15 head; calves, 125 head; hogs, 1,520 head; sheep, 2,425 head. Portland: Hogs, 319.				

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 25,519 cattle, 5,162 calves, 45,487 hogs and 27,728 head of sheep.



Your Guide
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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., December 2, 1937—At 19 concentration points and 10 packing plants in Iowa and Minnesota, the week's hog receipts were comparatively liberal and trade undertone was strong during most of the period. Market was very uneven. Compared with close of last week, butcher hogs were mostly 10c up, although instances in both classes where they were steady to 10c or more lower. Current prices good and choice 180 to 250 lb. hogs, \$7.65@7.90; few choice to \$8.00; 250 to 270 lb., \$7.55@7.80; 270 to 290 lb., \$7.45@7.70; 229 to 350 lb., \$7.10@7.60; 160 to 180 lb., \$7.40@7.90. Good light sows mostly \$7.00@7.25, heavier averages from 350 to 550 lb., \$6.60@7.00.

Receipts week ended December 2, 1937 are reported as follows:

	This week.	Last week.
Friday, Nov. 26	22,800	28,500
Saturday, Nov. 27	20,500	25,900
Sunday, Nov. 28	45,300	40,700
Tuesday, Nov. 30	27,000	28,200
Wednesday, Dec. 1	55,500	21,400
Thursday, Dec. 2	30,000	Holiday

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended Nov. 25.	Last week.	Same week 1936.
Toronto	\$ 7.50	\$ 8.00	\$ 6.10
Montreal	8.25	8.50	8.25
Winnipeg	6.50	7.00	6.00
Calgary	5.50	5.50	5.50
Edmonton	5.50	5.25	5.00
Prince Albert	4.25	4.75	3.75
Moose Jaw	6.00	4.50	4.00
Saskatoon	5.00	5.25	3.90

VEAL CALVES.

	\$10.25	\$10.50	\$ 9.00
Toronto	9.75	9.00	9.00
Montreal	7.50	7.50	7.00
Calgary	5.00	5.50	4.50
Edmonton	6.00	6.00	5.25
Prince Albert	4.50	4.50	3.25
Moose Jaw	4.00	6.00	4.00
Saskatoon	6.00	6.00	4.50

BACON HOGS.

	\$ 8.25	\$ 8.50	\$ 7.75
Toronto	8.35	8.35	8.35
Montreal (1)	7.50	8.00	7.35
Winnipeg (1)	7.75	8.00	7.15
Calgary	7.50	7.85	7.10
Edmonton	7.50	7.75	7.10
Prince Albert	7.25	7.55	7.10
Moose Jaw	7.25	7.75	7.10
Saskatoon	7.25	7.75	7.10

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

	\$ 7.75	\$ 8.00	\$ 9.00
Toronto	8.00	7.75	7.75
Montreal	7.00	7.00	7.50
Winnipeg	5.75	5.75	7.00
Calgary	6.00	6.00	7.00
Edmonton	5.50	6.25	5.75
Prince Albert	6.25	6.25	6.25
Moose Jaw	6.50	6.25	6.50
Saskatoon	6.50	6.25	6.50

U. S. INSPECTED HOG KILL

At 8 points for the week ended Nov. 26, 1937:

	Week ended Nov. 26.	Prev. week.	Cor. week. 1936.
Chicago	117,049	128,685	158,501
Kansas City, Kansas	25,159	29,985	56,408
Omaha	21,203	31,228	53,196
St. Louis & East St. Louis	45,970	62,643	77,629
St. Joseph	18,861	19,917	35,031
St. Paul	14,687	20,273	22,061
N. Y., Newark and J. C.	38,841	61,734	58,563
Total	329,827	405,346	508,656

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, December 2, 1937, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. wt., 140-160 lbs.,					
Good-choice	8.20@ 8.50	8.40@ 8.65	7.60@ 7.90	7.75@ 8.00	7.85@ 7.95
Medium	7.65@ 8.20	8.00@ 8.50		7.50@ 7.75	7.60@ 7.85

Lt. wt., 160-180 lbs.,					
Good-choice	8.20@ 8.50	8.40@ 8.65	7.70@ 7.85	7.75@ 8.00	7.85@ 7.95
Medium	7.65@ 8.20	8.00@ 8.50		7.55@ 7.80	7.60@ 7.85

Lt. wt., 180-200 lbs.,					
Good-choice	8.20@ 8.50	8.40@ 8.60	7.75@ 7.90	7.80@ 8.00	7.85@ 7.95
Medium	7.65@ 8.20			7.65@ 7.85	7.60@ 7.85

Med. wt.,					
200-220 lbs., gd-ch.	8.20@ 8.50	8.35@ 8.50	7.75@ 7.90	7.85@ 8.00	7.65@ 7.90
220-250 lbs., gd-ch.	8.20@ 8.45	8.25@ 8.50	7.75@ 7.90	7.80@ 8.00	7.50@ 7.80

Hvy wt.,					
250-290 lbs., gd-ch.	8.10@ 8.40	8.15@ 8.35	7.70@ 7.85	7.75@ 8.00	7.15@ 7.65
290-350 lbs., gd-ch.	7.90@ 8.25	8.00@ 8.25	7.60@ 7.75	7.65@ 7.90	7.10@ 7.30

PACKING SOWS:

275-350 lbs., good	7.60@ 7.70	7.35@ 7.50	7.15@ 7.25	7.35@ 7.65	7.00@ 7.10
350-425 lbs., good	7.35@ 7.60	7.25@ 7.40	7.15@ 7.25	7.25@ 7.50	7.00@ 7.10
425-550 lbs., good	7.00@ 7.35	7.10@ 7.35	7.10@ 7.25	7.10@ 7.35	7.00@ 7.10
275-550 lbs., medium	6.85@ 7.60	6.75@ 7.35		6.50@ 7.35	7.00@ 7.10

SLAUGHTER PIGS, 100-140 lbs.:

Good-choice	7.50@ 8.45	8.25@ 8.65		7.25@ 7.90	7.85@ 8.50
Medium	7.15@ 8.20	7.85@ 8.50		6.75@ 7.75	

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	10.00@12.50	8.75@12.75			9.50@11.50
Good	8.00@11.50	7.75@10.75			7.50@10.00
Medium	7.00@ 8.25	6.75@ 8.00	6.25@ 8.00	6.00@ 8.00	6.50@ 8.00
Common (plain)	5.75@ 7.50	6.00@ 7.00	5.00@ 6.50	5.25@ 6.25	5.00@ 6.75

STEERS, 900-1100 lbs.,					
Prime	11.50@14.00	10.75@14.25	11.00@14.00		10.00@12.00
Choice	8.25@12.50	8.00@11.00	8.00@11.75	8.00@10.50	8.00@10.50
Good	7.25@ 9.00	7.00@ 8.25	6.50@ 8.50	6.25@ 8.25	6.75@ 8.50
Common (plain)	6.25@ 7.75	6.25@ 7.00	5.50@ 7.00	5.25@ 6.75	5.50@ 7.00

STEERS, 1100-1300 lbs.,					
Prime	12.50@15.00	11.00@14.75	11.75@14.50		10.50@13.25
Choice	9.00@13.00	8.25@11.00	8.50@12.00	8.25@10.75	8.50@11.00
Good	8.00@ 9.50	7.25@ 9.00	7.00@ 9.25	6.75@ 8.50	7.00@ 8.75

STEERS, 1300-1500 lbs.,					
Prime	13.00@15.00	11.25@14.75			11.00@13.75
Choice	9.50@13.00	9.00@11.00	9.25@12.75	8.50@11.00	8.65@11.50
Good					

HEIFERS, 550-750 lbs.,					
Choice	9.00@11.00	8.50@10.50	8.25@10.00	8.50@10.00	8.25@ 9.75
Good	7.75@ 9.00	7.50@ 8.50	7.00@ 8.25	6.75@ 8.50	6.60@ 8.50
Common (plain), medium	5.50@ 7.75	5.25@ 7.50	4.75@ 7.00	4.75@ 6.75	4.60@ 6.85

HEIFERS, 750-900 lbs.,					
Good-choice	7.00@11.00		7.00@10.00	6.75@10.00	6.75@ 9.85
Common (plain), medium	5.50@ 7.75		5.00@ 7.00	4.75@ 6.75	4.85@ 7.00

COWS:

Choice	7.00@ 8.00				
Good	6.00@ 7.00	5.75@ 7.50	5.50@ 7.00	5.50@ 6.75	5.60@ 6.75
Common (plain), medium	4.75@ 6.00	4.50@ 5.75	4.50@ 5.75	4.25@ 5.75	4.25@ 5.60
Low cutter-cutter	3.25@ 4.75	3.00@ 4.50	3.25@ 4.50	3.25@ 4.25	3.00@ 4.25

BULLS (Yearlings excluded):					
Good (beef)	6.75@ 7.75	6.75@ 7.50	6.25@ 7.00	6.25@ 6.75	6.15@ 6.75
Cutter, com. (plain), med	5.00@ 7.00	4.75@ 7.00	4.50@ 6.40	4.25@ 6.25	4.50@ 6.40

VEALERS:

Good-choice	9.00@11.00	10.25@11.50	8.00@10.00	7.00@10.00	7.00@ 9.50
Medium	6.50@ 9.00	8.75@10.25	6.50@ 8.00	6.00@ 7.00	6.00@ 8.50
Cull-common (plain)	5.00@ 6.50	4.50@ 8.75	4.50@ 6.50	4.50@ 6.00	4.00@ 6.00

CALVES, 250-500 lbs.,					
Good-choice	6.50@10.00	7.25@ 9.75	6.00@ 8.50	5.50@ 8.50	6.00@ 9.00
Common (plain), medium	5.00@ 6.50	4.50@ 7.25	4.50@ 6.00	4.00@ 5.50	4.00@ 6.00

Slaughter Lambs and Sheep:

LAMBS:					
Choice	9.00@ 9.40	8.75@ 9.25	8.50@ 8.75	8.00@ 8.25	8.50@ 8.90
Good	7.25@ 8.00	7.25@ 8.25	7.25@ 8.00	6.75@ 7.50	7.00@ 8.00
Medium	6.25@ 7.25	6.00@ 7.25	6.00@ 7.25	6.00@ 6.75	6.00@ 7.00
Common (plain)					

EWES:

Good-choice	3.85@ 4.50	3.75@ 4.75	3.50@ 4.50	3.50@ 4.25	3.50@ 4.50
Medium to common	2.75@ 3.85	2.25@ 3.75	2.25@ 3.50	2.00@ 3.50	2.00@ 3.50

Week Ending December 4, 1937

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Nov. 27, 1937, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,208	4,739	7,454
Swift & Co.	2,707	2,718	6,510
Morris & Co.	1,582		
Wilson & Co.	3,381	5,186	4,578
Anglo-Amer. Prov. Co.			
G. H. Hammond Co.			
Shippers	13,359	7,239	9,857
Others	11,377	17,840	16,306
Brennan Packing Co., 1,389 hogs; Western Packing Co., Inc., 3,091 hogs; Agar Packing Co., 5,250 hogs.			
Total	38,614	5,670	47,449
44,705 sheep.			
Not including 819 cattle, 1,087 calves, 31,788 hogs and 510 sheep bought direct.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,806	1,009	1,104	2,399
Cudahy Pkg. Co.	1,697	1,061	609	2,583
Swift & Co.	2,449	838	971	1,573
Wilson & Co.	1,274	574	793	1,125
Indep. Pkg. Co.			149	
M. Kornblum Pkg. Co.	1,202			
Others	7,043	1,370	2,359	1,118
Total	17,471	4,911	5,895	8,798
Not including 20,286 hogs bought direct.				

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	2,950	3,624	1,505
Cudahy Pkg. Co.	3,920	3,053	2,839
Dold Pkg. Co.	1,265	2,904	
Morris & Co.	2,089	127	576
Swift & Co.	2,938	2,386	1,794
Others	10,777		8,573
Cattle and calves: Bagley Pkg. Co., 13; Greater Omaha Pkg. Co., 101; Geo. Hoffman, 20; Lewis Pkg. Co., 607; Omaha Pkg. Co., 123; John Roth & Son, 93; So. Omaha Pkg. Co., 217; Nebr. Beef Co., 358; Hormel Pkg. Co., 65; Lincoln Pkg. Co., 349; Wilson & Co., 154.			
Total	15,272	10,248	22,571
15,587 sheep.			
Not including 6,277 hogs and 1,202 sheep bought direct.			

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,458	1,787	4,258	4,389
Swift & Co.	2,809	1,229	4,864	3,965
Morris & Co.	1,192		532	
Hunter Pkg. Co.	1,716	814	627	615
Hell Pkg. Co.			1,789	
Krey Pkg. Co.			1,932	
Laclede Pkg. Co.			1,252	
Shippers	4,389	6,118	12,314	4,089
Others	2,344		11,978	
Total	13,888	9,948	39,576	12,058
Not including 1,590 cattle, 8,037 calves, 21,774 hogs and 1,367 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,162	557	5,523	5,320
Armour and Co.	2,335	552	4,164	1,825
Others	1,566	23	849	
Total	6,263	1,132	10,536	7,145
Not including 1,671 hogs bought direct.				

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,001	294	4,117	2,284
Armour and Co.	2,857	204	3,990	1,875
Swift & Co.	1,836	254	2,416	1,927
Shippers	1,926	132	5,789	867
Others	283	6	75	2
Total	8,683	890	16,387	6,455

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,232	909	816	146
Wilson & Co.	2,308	1,178	840	201
Others	220	14	598	
Total	4,760	2,101	2,254	347
Not including 23 cattle and 547 hogs bought direct.				

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	22			181
E. Kahn's Sons.	585	243		1,058
Lohrey Pkg. Co.	1		277	
H. H. Meyer Pkg. Co.	11		3,061	
J. Schlachter's Son.	113	104		59
J. & F. Schroth Pkg. Co.	18		2,460	
J. F. Stegner & Co.	170	189		27
Shippers	138	87	2,065	
Others	1,472	551	743	250
Total	2,508	1,190	18,467	1,555
Not including 886 cattle, 6 calves, 739 hogs and 2,650 sheep bought direct.				

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,957	1,655	8,685	5,546
Cudahy Pkg. Co.	858	1,292		890
M. Rifkin Pkg. Co.	286	132		
Swift & Co.	3,227	2,703	8,622	8,675
United Pkg. Co.	2,173	208		
J. T. McMillan Co.				
Others	1,898	24	5,339	4,292
Total	10,399	16,408	22,846	19,403
Not including 49 cattle, 52 calves, 2,644 hogs and 724 sheep bought direct.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,709	790	978	447
Dold Pkg. Co.	717	111	655	29
Wichita D. B. Co.	5			
Dunn-Ostertag	77			
Fred W. Dold	100			
Sunflower Pkg. Co.	42		108	
Pioneer Cattle Co.	173			
United Pkg. Co.	73			
Keefe Pkg. Co.	114			
Total	3,010	901	1,993	476
Not including 764 hogs bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	820	285	989	885
Armour and Co.	1,115	180	1,007	3,649
Cudahy Pkg. Co.	950	135	715	1,025
Others	1,015	250	828	544
Total	3,900	830	3,519	6,103

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,798	3,525	6,442	1,055
Swift & Co., Harr.			175	
Newton Pkg. Co., Det.	50			
Omaha Pkg. Co., Chi.			285	
Armour and Co.	987	1,713		
N. Y. B. D. M. Co.	19			
Michels Pkg. Co., Mil.	70	31		
Shippers	342	12	20	96
Others	674	554	25	226
Total	3,850	5,835	6,662	1,642

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	934	583	12,456	1,813
Armour and Co.	805	133	1,605	
Hilgemeier Bros.	10		940	
Stumpf Bros.			68	
Meier Pkg. Co.	56		242	
Maass Hartman Co.	23	18		
Stark & Wetzel.	112	12	289	
Wabnitz and Deters.	49	73	218	82
Shippers	1,533	1,443	16,854	3,085
Others	818	161	223	11
Total	4,340	2,419	32,895	4,941

RECAPITULATION.

	Week ended Nov. 27.	Prev. week.	Cor. week.
Chicago	38,614	40,832	41,678
Kansas City	17,471	20,911	15,484
Omaha*	15,272	17,672	17,341
East St. Louis.	13,888	16,292	16,177
St. Joseph	6,263	5,514	6,053
Sioax City	8,683	11,929	51,017
Oklahoma City	4,760	5,292	5,515
Wichita	3,010	3,075	2,491
Denver	3,900	5,827	7,774
St. Paul	10,399	14,855	11,209
Milwaukee	3,850	4,926	4,272
Indianapolis	4,340	5,204	4,881
Cincinnati	2,508	3,260	2,900
Ft. Worth		10,815	
Total	132,758	166,404	186,792
*Cattle and calves.			

HOGS.

	Week ended Nov. 27.	Prev. week.	Cor. week.
Chicago	47,449	80,388	79,715
Kansas City	5,895	9,597	12,082
Omaha	22,571	32,350	52,850
East St. Louis.	39,576	60,514	62,609
St. Joseph	10,536	18,978	23,053
Sioax City	16,387	22,253	35,778
Oklahoma City	2,254	4,289	5,075
Wichita	1,993	2,038	2,830
Denver	3,519	5,174	19,723
St. Paul	22,846	55,480	50,510
Milwaukee	6,662	18,803	12,601
Indianapolis	32,895	49,399	38,990
Cincinnati	13,467	21,905	16,203
Ft. Worth		4,182	
Total	226,050	385,328	412,119

SHEEP.

	Week ended Nov. 27.	Prev. week.	Cor. week.
Chicago	44,705	31,652	36,069
Kansas City	8,798	11,742	16,142
Omaha	15,587	16,113	15,675
East St. Louis.	12,658	15,219	13,127
St. Joseph	7,145	7,250	41,463
Sioax City	6,455	9,722	13,090
Oklahoma City	547	843	1,060
Wichita	476	643	1,645
Denver	6,103	4,167	28,799
St. Paul	19,403	35,793	22,946
Milwaukee	1,642	4,168	1,545

Indianapolis	4,941	6,996	13,897
Cincinnati	1,555	3,134	2,169
Ft. Worth		5,117	
Total	129,815	152,251	208,191

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 22	16,236	2,175	22,145	5,366
Tues., Nov. 23	10,830	2,005	27,251	4,481
Wed., Nov. 24	10,317	1,261	18,755	4,486
Thurs., Nov. 25	Holiday.			
Fri., Nov. 26	5,455	850	14,054	15,467
Sat., Nov. 27	2,900	100	3,000	4,000
Total this week	44,833	8,391	81,235	34,773
Previous week	41,411	7,473	138,190	35,561
Year ago	48,482	9,565	132,408	35,690
Two years ago	42,876	6,826	113,096	49,622

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 22	3,452	40	1,235	1,434
Tues., Nov. 23	2,462	515	1,003	494
Wed., Nov. 24	4,487	254	1,731	1,562
Thurs., Nov. 25	Holiday.			
Fri., Nov. 26	2,295	97	938	4,713
Sat., Nov. 27	100		200	500
Total this week	12,798	906	8,158	8,088
Previous week	16,588	1,406	7,895	7,561
Year ago	11,557	1,737	16,278	4,821
Two years ago	11,051	1,417	11,029	8,481

NOVEMBER AND YEAR RECEIPTS.

	November 1937.	1936.	1937.	1936.
Cattle	169,407	189,804	1,789,020	2,022,705
Calves	26,489	30,169	854,822	878,395
Hogs	405,712	576,664	3,394,457	3,668,701
Sheep	158,591	224,074	2,290,730	2,354,232

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamb.
Week ended Nov. 27	\$10.00	\$7.95	\$4.25	\$3.90
Previous week	9.75	8.35	4.00	3.80
1936	10.40	9.45	3.75	3.00
1935	10.10	9.60	4.00	11.15
1934	7.50	5.60	2.00	6.85
1933	6.20	3.50	2.50	4.85
1932	6.95	3.25	1.75	5.70
Avg. 1932-1936	\$7.85	\$6.30	\$2.90	\$7.85

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended Nov. 27	32,042	73,077	26,095
Previous week	24,855	130,184	23,270
1936	37,080	117,514	47,569
1935	31,959	60,859	42,072
1934	32,452	132,548	49,732
1933	29,626	114,481	41,354

HOG RECEIPTS, WEIGHTS AND PRICES.

	No. rec'd.	Av. wt., lbs.	—Prices—	
			Top.	Av.
*Week ended Nov. 27	81,290	235	\$ 8.25	\$7.96
Previous week	138,190	232	8.85	8.35
1936	132,408	217	9.90	9.45
1935	78,096	231	10.00	9.60
1934	132,801	213	6.15	5.80
1933	119,255	229	4.00	3.50
1932	155,986	232	3.55	3.25
Avs. 1932-1936	122,700	224	\$6.70	\$6.00

*Receipts and average weights estimated.

41 6.096 13.897
55 3.134 2.106
... 5.117
15 152,251 208,137

ESTOCK

the Chicago Union
comparative periods:

lves. Hogs. Sheep.
175 23,145 5,861
005 27,281 5,461
251 13,755 4,486
850 14,054 15,487
100 3,000 4,000
391 81,235 34,773
473 135,190 35,561
956 132,408 35,690
820 73,096 49,822

lves. Hogs. Sheep.
40 1,235 1,431
515 1,003 434
254 1,731 1,562
97 3,989 4,713
... 200 500
906 8,158 8,088
407 7,695 7,561
737 16,278 4,821
117 11,029 5,481

RECEIPTS

and 1937 to date

Year
1937. 1938.
789,020 2,022,705
354,822 878,386
394,487 3,080,761
2,007,730 2,554,222

OF LIVESTOCK.

ggs. Sheep. Lamb.
95 \$4.25 \$ 9.00
35 4.00 9.30
45 8.75 9.80
60 4.00 11.15
60 2.00 6.85
50 2.50 6.90
25 1.75 8.70
30 \$2.90 \$7.85

PACKERS.

Hogs. Sheep.
75,077 26,095
130,184 28,270
117,514 47,569
60,859 42,072
132,548 49,732
114,451 41,354

AND PRICES.

Av. — Prices —
Top. Av.
35 \$ 8.25 \$7.95
32 8.85 8.35
17 9.90 9.45
31 10.00 9.60
13 6.15 5.80
29 4.00 3.50
32 3.55 3.35
24 \$6.70 \$6.80
Estimated.

ITERS.

r federal inspec-
26, 1937:

117,049
128,685
158,501
168,780

CASES.

Chicago packers
y, December 2,
k ended Prev.
e. 2. week.
056 43,294
559 42,083
931 5,890
546 90,734

REMAN?

ident or fore-
ge.

rovisioner

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVI-
SIONER show the number of livestock slaughtered
at 16 centers for the week ended November 27, 1937.

CATTLE.

	Week ended Nov. 27, 1937.	Prev. week, 1936.	Cor. week, 1936.
Chicago	26,074	26,060	31,276
Kansas City	22,382	26,831	20,509
Omaha*	14,688	16,086	16,523
East St. Louis	9,519	10,840	18,919
St. Joseph	6,398	5,835	7,030
St. Louis	7,515	9,029	8,616
Wichita*	9,911	8,812	5,608
Fort Worth	10,815
Philadelphia	1,073	1,951	1,902
Indianapolis	1,079	1,630	1,551
New York & Jersey City	6,786	8,998	8,322
Oklahoma City*	6,974	8,282	7,871
Cincinnati	2,784	4,077	3,213
Denver	4,730	6,902	5,234
St. Paul	8,501	12,503	9,656
Milwaukee	3,352	4,826	3,238
Total	126,354	159,067	147,468

*Cattle and calves.

HOGS.

Chicago	117,049	128,685	158,501
Kansas City	25,159	29,985	56,408
Omaha	21,203	31,228	33,196
East St. Louis	45,870	62,543	77,629
St. Joseph	14,987	20,273	22,661
St. Louis	18,861	20,851	35,031
Wichita	2,757	2,810	4,155
Fort Worth	4,182
Philadelphia	15,440	18,999	17,805
Indianapolis	19,272	25,321	24,119
New York & Jersey City	41,537	61,734	49,065
Oklahoma City	2,801	4,895	6,025
Cincinnati	11,359	19,130	14,077
Denver	3,519	5,174	10,668
St. Paul	38,861	50,881	58,563
Milwaukee	6,477	16,682	11,111
Total	384,952	503,413	599,014

SHEEP.

Chicago	35,358	29,724	46,540
Kansas City	8,798	11,742	16,142
Omaha	7,972	12,248	21,063
East St. Louis	5,947	11,132	12,591
St. Joseph	7,145	7,250	17,908
St. Louis	6,088	9,130	12,336
Wichita	476	643	1,645
Fort Worth	5,117
Philadelphia	3,577	5,278	4,077
Indianapolis	1,891	2,109	1,233
New York & Jersey City	47,859	67,636	60,310
Oklahoma City	347	835	1,660
Cincinnati	3,937	5,523	2,155
Denver	8,103	4,187	4,682
St. Paul	15,111	24,587	20,688
Milwaukee	1,376	2,681	1,410
Total	151,985	199,802	224,470

NOVEMBER MEAT REVIEW

Sharp declines in wholesale prices of fresh pork and the better grades of beef, and in most grades and classes of live stock featured the live stock and meat situation during November, according to the Institute of American Meat Packers.

Wholesale prices of fresh pork declined steadily after the first week of November and at the close of the month were from 9 to 17 per cent lower than at the opening. Following more plentiful supplies of beef from the more highly finished grades of cattle, wholesale prices of better beef declined almost steadily after the first ten days and at the end of November were from 10 to 17 per cent lower than at the beginning. The trend of wholesale prices of dressed lamb was downward during the first three weeks but toward the close made a substantial recovery and were from 3 to 8 per cent higher than at the opening.

Although it is estimated that the production of pork during November was considerably larger than during October, the aggregate production of meat apparently was considerably smaller during November than in the previous

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending Nov. 27, 1937.....	5,887	1,651
	Week previous	7,166	2,225
	Same week year ago	8,542	2,360
COWS, carcass	Week ending Nov. 27, 1937.....	2,787	1,440
	Week previous	2,738	1,822
	Same week year ago	2,032	1,476
BULLS, carcass	Week ending Nov. 27, 1937.....	307½	364
	Week previous	318½	447
	Same week year ago	227	584
VEAL, carcass	Week ending Nov. 27, 1937.....	11,840½	1,460
	Week previous	9,405	1,655
	Same week year ago	12,400	1,797
LAMB, carcass	Week ending Nov. 27, 1937.....	34,753	10,678
	Week previous	39,015	16,627
	Same week year ago	39,411	15,373
MUTTON, carcass	Week ending Nov. 27, 1937.....	2,102	197
	Week previous	2,404	226
	Same week year ago	3,695	794
PORK CUTS, lbs.	Week ending Nov. 27, 1937.....	1,853,221	476,427
	Week previous	2,231,753	487,577
	Same week year ago	2,141,425	521,323
BEEF CUTS, lbs.	Week ending Nov. 27, 1937.....	389,145
	Week previous	502,664
	Same week year ago	356,961
LOCAL SLAUGHTERS.			
CATTLE, head	Week ending Nov. 27, 1937.....	6,786	1,673
	Week previous	8,998	1,951
	Same week year ago	8,322	1,902
CALVES, head	Week ending Nov. 27, 1937.....	14,367	2,299
	Week previous	19,635	2,716
	Same week year ago	13,313	2,182
HOGS, head	Week ending Nov. 27, 1937.....	40,715	15,440
	Week previous	51,900	18,999
	Same week year ago	49,065	17,805
SHEEP, head	Week ending Nov. 27, 1937.....	47,859	3,577
	Week previous	67,636	5,278
	Same week year ago	60,310	4,077

month. Production of pork in November was still well below that of a year ago. Beef, veal, and lamb production was smaller than that of last year and of the previous month. Lard production increased considerably in November over October but was well below November a year ago.

There was some improvement in the demand for American pork and pork products abroad as compared with the previous month and a larger quantity of products moved into consumption in foreign markets at somewhat better prices.

AUSTRALIAN BEEF TRADE

Australia is extending its policy of shipping chilled rather than frozen beef to England, exporting 32,902,000 lbs. of the chilled product in 1936 against 24,037,000 lbs. in 1935. Total exports of frozen and chilled beef last year were 221,839,000 lbs. compared with 200,544,000 lbs. in 1935. Since chilled exports have been lifted from an experimental to a commercial basis there has been keen competition to get cattle suitable for chilling.

Continuity of supply, quality and a shorter voyage period are three of the problems which must be overcome by Australia to make the chilled beef trade successful, according to the U. S. Department of Commerce. There are no

immediate prospects for an increase in supply of chiller cattle. The quality of Australian beef on arrival has been reported below that of competitors.

NEW ZEALAND BEEF TO U. S.

Exportation of beef from New Zealand to the United States was resumed during September, 283,573 lbs. of fresh frozen beef cuts and 15,038 lbs. of calf liver being landed in New York during the week ended October 16. It is reported from New Zealand that exports to the United States amounted to 1,220 quarters of frozen beef, 1,640 bags of boneless beef and 8 lamb carcasses during the 11-month period from October, 1936 to September, 1937, compared with 2 lamb carcasses during the like period in the previous year.

LESS POULTRY CANNING

Poultry canned during October, 1937, declined 17.39 per cent from the tonnage canned in the same month of 1936, which totaled 2,409,782 lbs. In October this year the amount was 1,990,768 lbs. This was also a sharp decline from the September output, when 2,185,494 lbs. were canned. Twenty-one firms were engaged in the business.

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UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Dec. 4, 1897.)

Objection was raised by Omaha packers and shareholders of Omaha Union Stock Yards to erection at that market of a large plant by Philip D. Armour. Packers located there said there was no need for such a plant, and that it would necessitate all running on half time unless receipts increased. Other objections were that Omaha was only a city of 15,000 population, "which was not in existence a dozen years ago," and ability to support a new large plant was questioned.

One-half of Jones & Stiles plant, Chicago, was sold by International Packing Co. to John Roberts and R. W. Oake for \$25,000.

Dallas Dressed Beef & Packing Co., Dallas, Tex., filed an amendment to its charter changing its name to Armstrong Packing Co.

At a meeting of stockholders of Terre Haute Abattoir Co., Terre Haute, Ind., officers elected for 1898 were William Reitz, president; Louis Duenweg, vice-president; F. A. Seeburger, superintendent. T. J. Patton, secretary and treasurer. A dividend of 10 per cent was declared.

Mound City Packing Co., St. Louis, Mo., began construction of a \$40,000 plant at Broadway and Branch st.

Barrett Packing Co., St. Louis, Mo., filed articles of incorporation with a capital stock of \$50,000, divided into 500 shares fully paid up. Incorporators were Alex. Landau, Joachim Abeles and Edward P. Barrett.

P. Burns & Co., erected a large cold storage warehouse at Sandon, British Columbia.

ing engineer of the Moscow-Kazan Railway and editor of the Russian journal "Cold Storage," was one of four Russian engineers delegated to visit the United States to study refrigeration and American methods of transporting perishable products.

North Side Provision Co., New York City, was incorporated with M. Kornblum, president, J. Rifkin, secretary, and J. Praglen, treasurer. Mr. Kornblum expressed pride in the fact that less than 18 years earlier he landed in the United States with less than \$5 in his pocket.

Swift & Company planned the erection of a four-story addition to its branch house at Savannah, Ga., equipped for sausage manufacture.

Armour and Company made plans for erection of a branch house at Texarkana, Ark.

Chicago News of Today

Frank Kohrs, president, Kohrs Packing Co., Davenport, Ia., was in Chicago during the week.

Charles S. Hughes, president, Hughes-Curry Packing Co., Anderson, Ind., was a visitor in Chicago this week.

Karl Symons, provision department, Agar Packing & Provision Co., was called to Port Hope, Ont., this week by the death of his father.

R. E. Madden, foreman, East Tennessee Packing Co., Knoxville, Tenn., visited in Chicago during the week.

Oscar G. Mayer, president, Oscar Mayer & Co., and vice president, Chicago Association of Commerce, was in

Washington, D. C., this week attending a meeting of the agricultural committee of the U. S. Chamber of Commerce, of which he is a member. The meeting was to discuss farm legislation.

Albert K. Mitchell, president, and F. E. Mollin, secretary, American National Live Stock Association, were in Chicago during the week to visit the International exposition and attend the semi-annual meeting of the National Live Stock and Meat Board.

The packing industry section of the Chicago Community Fund campaign, under the chairmanship of vice president R. F. Eagle, Wilson & Co., is completing its drive for funds and has already raised 87 per cent of its \$275,000 quota. "We are not through soliciting," says Dr. Eagle, "and fully expect to reach our goal." There are 39,000 men and women in the industry in this area, and most of them are helping in the campaign.

W. A. Cochel, editor, Weekly Kansas City Star, was guest of honor at this year's annual dinner of the American Society of Animal Production, held at the Saddle and Sirlon Club during the International exposition. Mr. Cochel's record of service to the livestock industry was lauded by several speakers, including Dan D. Casement of Manhattan, Kas. Awards were presented to winners of the 1937 Saddle and Sirlon Club essay contest by Charles E. Snyder, editor of the Chicago Daily Drovers' Journal.

President Wm. Whitfield Woods, Institute of American Meat Packers, and Harvey G. Ellerd, vice president, Armour and Company, will be speakers on December 6 at the National Industrial Council in New York City, sponsored

KENTUCKY PACKER HOST TO 4-H CLUB MEMBERS

G. W. Cook, general manager, Emmart Packing Co., Louisville, Ky., was host to 722 4-H farm boys and girls in attendance at the recent livestock show at Bourbon Stock Yards. Mr. Cook (designated by arrow) was toastmaster at the dinner at which Ernest L. German, president of the Bourbon yards company, was a speaker and Earle Combs, coach of the New York "Yankees," 1937 world champion baseball team, gave an entertaining talk on baseball.



Meat Packing 25 Years Ago

(From The National Provisioner, Dec. 7, 1912.)

A 2-year-old grade Angus steer, Glen-carnock, was grand champion of the 1912 International Live Stock Exposition at Chicago. The steer was shown by J. D. McGregor of Manitoba and had never had corn, being fed on grass, small grains, oats and barley.

Highest price ever paid for beef steers on the open market at Chicago was reached on December 2, 1912, when Armour and Company paid \$12 per cwt. for a load of Angus yearlings.

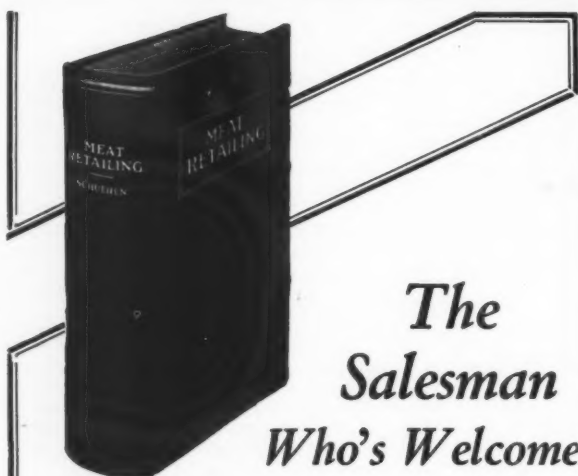
Swift & Company won first and second prizes in the 3,000 lb. and 3,700 lb. draft horse pairs exhibited at the 1912 International Live Stock Exposition.

M. T. Zarotschenzeff, chief refrigerat-

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SERVING
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by the National Association of Manufacturers. Mr. Woods will speak before the National Manufacturers' Trade Association meeting on "Responsibilities of Trade Association Executives" and Mr. Ellerd at a general session of the council on "Industrial Relations Under Today's Conditions."

James O. McKinsey, chairman of the board of Marshall Field & Co., and known to many packers as a speaker at conventions of the Institute of American Meat Packers, passed away this week at Chicago following a brief illness. He was 47 years old. Among pall-bearers at his funeral were President R. H. Cabell of Armour and Company and President Oscar G. Mayer of Oscar Mayer & Co.

Countrywide News Notes

Fred M. Tobin, president, Rochester Packing Co., Rochester, N. Y., and Mrs. Tobin announce the marriage of their daughter, Dorothy Catherine, to Charles Milton Seager at Rochester on November 27.

Phil Hantover, famous missionary for the Independent Casing Co., made a speedy recovery from his recent automobile accident at St. Joseph, Mo., and is on the job again as active as ever.

James J. Hoban, traffic manager, Hunter Packing Co., and president of the Traffic Club of St. Louis, spoke recently on "Opportunities in Transportation" before a St. Louis meeting.

George E. Gaddis, well known to meat and canning industry executives as credit manager of American Can Co., passed away recently at Summit, N. J., after an illness of several months. He became credit manager for American Can Co. in 1901 and held this position until a few years ago when he became a special representative of sales. Mr. Gaddis made many deep friendships among canners and members of allied industries and was universally liked for his geniality and fine sense of humor.

Edmund P. Kelly, president, Capital City Products Co., Columbus, O., one of the large margarine manufacturers of the United States, died on November 30 following a brief illness, at the age of 44 years. He was president of the National Association of Margarine Manufacturers and had long been active in the affairs of that organization. He joined the Capital City company immediately following his graduation from Ohio State University in 1914, and later succeeded his father as president and general manager. The company was

founded by his uncle, Henry Pirrung, who was its first president. Surviving Mr. Kelly are his widow and a young son. Funeral services were held in Columbus and interment was made in that city.

Fifty years with one meat packer, during which time he has worked in only three departments, is the proud



CONRAD ALTHERR

boast of Conrad Altherr, veteran of the Ottumwa plant of John Morrell & Co. He began his service in September, 1887, in the export department and worked there until 1922 when he was transferred to the dry salt department. In 1928 he entered the sausage department, where he is now employed and has become famous as a sausage expert. Mr. Altherr was born in Switzerland 74 years ago and came to this country as a youth. He and his wife celebrated their golden wedding anniversary not long ago.

Seven employees of E. Kahn Sons Co., Cincinnati, O., recently awarded silver buttons by the Institute of American Meat Packers for 25 years of industry service, are: James Asher, William Joiner, Dan Simonion and Jacob Vollat of the beef division; Tony Sterbling, casing department; Charles Brown, provision department and Harry Zix, power plant. Presentation was made by president L. W. Kahn.



GREET THEIR EMPLOYEES

Andrew T. Terry, vice president, Mongolia Importing Co., New York, recently entertained Mongolia employees at a reception at the Hotel St. George, Brooklyn. Here he is with Mrs. Terry.

Armour and Company's branch house at Bakersfield, Calif., has been moved to new quarters and the enlarged establishment was opened formally with a reception attended by Bakersfield city officials and business men. President R. H. Cabell addressed the Bakersfield people over a telephone hookup from his office in Chicago. The new Bakersfield branch provides needed facilities for handling fresh meats, provisions and sausage. Products sold by the new house are shipped principally from the company's packing plant in Los Angeles.

Jacob Dold Packing Co., Wichita, Kas., recently purchased eight buffalo cows for slaughter. Meat will be distributed to the trade. On several occasions in the past the Dold company has purchased consignments of buffalo from Oklahoma and Kansas ranches.

Milwaukee's successful fall trade trip to West Bend, Wis., conducted by the Association of Commerce, was planned and operated with assistance of E. Glen Six, general manager, Plankinton Packing Co., and adviser to the trade promotion committee. A. B. Zautcke, sales manager, Plankinton Packing Co., also made the trip.

Standard Packing Co. has been formed at Detroit, Mich., by Ben Golden and Abraham Levenberg to engage in cattle killing.

New York News Notes

Albert E. Long, sales manager, Roberts & Oake, Inc., Chicago, visited New York for several days last week and renewed acquaintance in the metropolitan area.

Samuel T. Brown, real estate department, Wilson & Co., Chicago, was a visitor to New York last week.

E. T. Swearingen, branch house provision department, Swift & Company, Chicago, spent a few days in New York last week.

Irving Blumenthal, treasurer; L. R. Stern, beef department, and W. J. Wilson, lamb department, United Dressed Beef Co., were in Chicago last week and attended the 38th International Livestock Exposition.

F. D. Warner, fresh and smoked sausage department, Armour and Company, Chicago, was a visitor to New York last week.

J. H. Copeland, car route sales manager, Kingan & Co., Indianapolis, Ind., spent several days in New York last week visiting at the plant of Kingan Provision Co. in the Bronx.

Completion of 20 years of "Consolidated" service to the chemical and process industries will be celebrated by the Consolidated Products Co., Inc., of New York and Newark, during the period of the chemical show, December 6 to 11, at the Hotel Lexington, where president A. M. Kahn has established headquarters.

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@89	@40
Creamery (90-91 score).....	32½ @84½	35½ @83½
Creamery flats (88-90 score).....	32½ @84½	@84½

EGGS.

Extra firsts.....	@24	
Firsts, fresh.....	@23	24 @24½
Standards.....		26 @27

LIVE POULTRY.

Fowls.....	12 @20	17 @25
Springs.....	19 @22½	18 @25
Broilers.....	15 @26	17 @29
Old Roosters.....	14 @15	@15
Ducks.....	16 @18½	20 @21
Geese.....	12 @15½	20 @23
Turkeys.....	15 @20	20 @28

DRESSED POULTRY.

Chickens, 25-30 fresh....	@28½	@29½
Chickens, 31-42 fresh....	@26½	@27
Chickens, 43-54, fresh....	@27	@27½
Chickens, 55 & up, fresh....	@27	27½ @28
Fowls, 31-47, fresh.....	20½ @22	21 @23
48-50, fresh.....	23½ @24½	24½ @25½
60 and up, fresh.....	@25	@26

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco week ended Nov. 24, 1937:

	Nov. 19.	20.	22.	23.	24.	25.
Chicago.....	37½	37½	37½	38	38½	Holiday
N. Y.....	38½	38½	38½	39	39½	"
Boston.....	39	39	39	39½	40	"
Phila.....	38½	39	39	39½	40	"
San Fran.....	36½	36½	36½	36½	36½	"

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	35½	35½	35½	35½	36	Holiday
Receipts of butter by cities (tubs):						
This week.	Last week.	Last year.	—1937.	—1936.		
Chicago.....	19,875	27,641	24,575	2,995,527	2,871,134	
N. Y.....	34,221	36,204	32,777	2,940,527	3,112,892	
Boston.....	12,812	17,019	12,142	1,048,191	1,062,562	
Phila.....	9,889	13,507	10,204	889,067	906,248	
Total.....	76,297	94,371	79,698	7,868,302	8,012,336	

Cold storage movement (lbs.):						
In Nov. 24.	Out Nov. 24.	On hand Nov. 24.	Same last week day.			
Chicago.....	40,835	537,421	21,496,890	21,302,993		
New York.....	96,138	228,450	4,255,499	12,357,810		
Boston.....	65,610	1,961,805	2,292,625			
Phila.....	240	12,788	484,231	1,565,524		
Total.....	126,763	844,275	28,197,895	37,518,922		

NEWS OF THE RETAILERS

M. Benum and Chester Logan sold B & L Food Market, of Minot, N. D., to George C. Howe and William Galaher.

Central Meat Market, Beaver Dam, Wis., has opened under proprietorship of Elmer O. Stoegbauer.

John Lehecka has opened meat market at Forest Lake, Minn.

M. Salge has added meat market to line of groceries at Karnes City, Tex.

Palace Meat Market, operated for many years by E. V. Krause, has been transferred to Max Schorre, and name of market changed to Schorre's Market.

Edward Gudie, has opened meat market in Spring Green, Wis.

Kraut Grocery company has added line of high grade fresh and smoked meats to market in Logansport, Ind.

Safeway opened new meat market on south side of Hall st. Coquille, Ore.

Buehler Bros., operators of meat market, Watertown, Wis., have constructed large storage and work room in rear.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on December 2, 1937.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 500-500 lbs.:				
Choice.....	\$15.50@18.50		\$17.00@20.50	
Good.....	13.00@15.50		14.00@17.00	
Medium.....	12.00@13.00		12.50@14.00	
Common (plain).....	11.00@12.00		11.50@12.50	
STEERS, 500-600 lbs.:				
Prime.....				
Choice.....	16.00@19.00		17.50@21.00	\$18.50@21.00
Good.....	13.00@16.00		14.50@17.50	15.50@18.50
Medium.....	12.00@13.00		12.50@14.50	14.00@15.50
Common (plain).....	11.00@12.00		11.50@12.50	
STEERS, 600-700 lbs.:				
Prime.....				
Choice.....	17.50@21.00	\$18.00@21.00	18.00@21.00	18.50@21.00
Good.....	14.00@17.50	15.00@18.00	14.50@18.00	15.50@18.50
Medium.....	12.50@14.00	13.00@15.00	12.50@14.50	14.00@15.50
STEERS, 700 lbs. up:				
Prime.....				
Choice.....	18.50@21.50	18.50@22.00	18.50@21.50	
Good.....	14.50@18.50	15.00@18.50	14.50@18.50	
COWS:				
Choice.....				
Good.....	12.00@13.00	11.00@12.00	11.50@13.00	12.00@13.00
Medium.....	10.50@12.00	10.50@11.00	10.50@11.50	11.00@12.00
Common (plain).....	9.50@10.50	10.00@10.50	9.50@10.50	10.00@11.00
Fresh Veal and Calf:				
VEAL:				
Choice.....	15.50@18.50	18.00@19.00	17.00@19.00	19.00@20.00
Good.....	14.50@15.50	14.50@18.00	14.50@17.00	17.00@19.00
Medium.....	12.50@14.50	15.00@16.50	13.00@14.50	15.00@17.00
Common (plain).....	11.50@12.50	13.00@15.00	12.00@13.00	13.00@15.00
CALF:				
Good.....	11.50@12.50	13.00@14.00	13.50@14.50	13.00@14.00
Medium.....	11.00@11.50	12.00@13.00	12.50@13.50	12.00@13.00
Common (plain).....	10.50@11.00	11.00@12.00	11.00@12.00	11.00@12.00
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice.....	19.00@20.00	20.00@21.00	21.00@22.00	22.00@23.00
Good.....	18.00@19.00	19.00@20.00	20.00@21.00	21.00@22.00
Medium.....	17.00@18.00	18.00@19.00	18.00@20.00	20.00@21.00
Common (plain).....	15.00@17.00	17.00@18.00	17.00@18.00	
LAMBS, 39-45 lbs.:				
Choice.....	19.00@20.00	19.50@20.50	20.50@21.50	22.00@23.00
Good.....	18.00@19.00	18.50@19.50	19.50@20.50	21.00@22.00
Medium.....	17.00@18.00	17.50@18.50	18.00@19.00	20.00@21.00
Common (plain).....	15.00@17.00	16.50@17.50	17.00@18.00	
LAMBS, 46-55 lbs.:				
Choice.....	18.00@19.00	19.00@20.00	19.50@21.00	21.00@22.00
Good.....	17.00@18.00	18.00@19.00	18.50@20.00	20.00@21.00
MUTTON, Ewe, 70 lbs. down:				
Good.....	9.00@10.00	11.50@13.00	12.00@13.00	
Medium.....	8.00@ 9.00	10.00@11.50	10.50@12.00	
Common (plain).....	7.00@ 8.00	8.50@10.00	9.00@10.50	
Fresh Pork Outs:				
LOINS:				
8-10 lbs. av.....	16.50@18.00	17.00@18.00	17.00@17.50	17.50@19.00
10-12 lbs. av.....	16.00@17.50	17.00@18.00	16.50@17.00	17.00@18.50
12-15 lbs. av.....	15.00@16.50	16.50@17.50	15.50@16.00	16.00@17.50
16-22 lbs. av.....	14.00@15.00	15.50@16.50	14.00@15.00	15.00@16.50
SHOULDERS, N. Y. Style, skinned:				
8-12 lbs. av.....	13.00@14.00		13.50@15.00	14.50@16.00
PICNICS:				
6-8 lbs. av.....		13.00@14.00		
BUTTS, Boston Style:				
4-8 lbs. av.....	14.00@15.50		16.00@17.00	16.00@17.00
SPARE RIBS:				
Half sheets.....	13.00@14.50			
TRIMMINGS:				
Regular.....	8.50@ 9.00			
*Includes heifers, 450 lbs. down, at Chicago.		*Includes "skin on" at New York and Chicago.		
*Includes sides at Boston and Philadelphia.				

Vic Teska and Lou Willits have opened meat market at Pomona, Cal.

John Irrthum and Mrs. Ray Wells have opened meat market and grocery at Moorhead, N. D.

L. M. Weaver sold meat market at West Salem, O., to Monroe McQuate of Burbank.

F. L. Birginal will open meat and grocery store at Bennington, Neb.

Melvin Glass, formerly of Lockney, Tex., will take charge of Jim Power Market, at Post, Tex.

Supreme Meat Co. has engaged in wholesale meat business at 4008 Commerce St., Dallas, Tex.

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WILMINGTON

DELAWARE

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef		Week ended		Cor. week,	
		Dec. 1, 1937.		1936.	
Prime native steers—	23	@24		18	@18½
400-600	24	@25½		17½	@18
600-800	24	@25½		17½	@18
800-1000	25	@25½		17½	@18
Good native steers—	19	@20		17	@17½
400-600	19	@20		16½	@17
600-800	19	@20		16	@16½
800-1000	19	@20		16	@16½
Medium steers—	15	@16		15½	@16
400-600	15	@16		15½	@16
600-800	15	@16		15½	@16
800-1000	15	@15½		16	@16½
Cows, 400-600	14	@16		9½	@10
Heifers, good, 400-600	10	@11		22	@22
Hind quarters, choice	29	@29		22	@22
Fore quarters, choice	18	@18		15	@15

Beef Cuts

Steer loins, prime	@50	@30
Steer loins, No. 1	@42	@28
Steer loins, No. 2	@33	@27
Steer short loins, prime	@55	@33
Steer short loins, No. 1	@38	@22
Steer short loins, No. 2	@30	@20
Steer loin ends (hips)	@27	@18
Steer loin ends, No. 2	@20	@13
Cow loins	@16	@10
Cow short loins	@13	@8
Cow loin ends (hips)	@13	@8
Steer ribs, prime	@38	@23
Steer ribs, No. 1	@32	@20
Steer ribs, No. 2	@27	@19½
Cow ribs, No. 2	@12	@10
Cow ribs, No. 3	@10½	@8½
Steer rounds, prime	@18	@16½
Steer rounds, No. 1	@15	@15½
Steer rounds, No. 2	@15	@15½
Steer chuck, prime	@17	@13½
Steer chuck, No. 1	@15	@12
Steer chuck, No. 2	@14	@11½
Cow rounds	@11½	@10½
Cow chuck	@10½	@9½
Steer plates	@15	@10½
Medium plates	@15	@10½
Briskets, No. 1	@22	@13
Steer navel ends	@13	@10½
Cow navel ends	@10	@7½
Fore shanks	@10	@9
Hind shanks	@8	@6
Strip loins, No. 1, bbls.	@70	@50
Strip loins, No. 2	@50	@45
Sirloin butts, No. 1	@35	@27
Sirloin butts, No. 2	@20	@18
Beef tenderloins, No. 1	@75	@60
Beef tenderloins, No. 2	@55	@40
Rump butts	@13	@11½
Flank steaks	@20	@22
Shoulder clods	@14½	@12½
Hanging tenderloins	@16	@13½
Insides, green, 6@8 lbs.	@15½	@13
Outsides, green, 5@6 lbs.	@15	@13
Knuckles, green, 5@6 lbs.	@16	@13

Beef Products

Brains (per lb.)	@9	@7
Hearts	@11	@10
Tongues	@19	@18
Sweetbreads	@23	@17
Ox-tail, per lb.	10	@12
Fresh tripe, plain	@9	@9
Fresh tripe, H. O.	@11½	@11½
Livers	@20	@20
Kidneys, per lb.	@9	@10

Veal

Choice carcasses	@18	14	@15
Good carcasses	@15	12	@13
Good saddles	@20	16	@18
Good racks	@16	12	@13
Medium racks	9	@9	@9

Veal Products

Brains, each	@11	@9½
Sweetbreads	@35	@35
Calf livers	@38	@45

Lamb

Choice lambs	@20	@15
Medium lambs	@18	@13
Choice saddles	@22	@18
Medium saddles	@20	@16
Choice fores	@16	@12
Medium fores	@15	@10
Lamb fries, per lb.	@30	@29
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@9	@6
Light sheep	@10	@8
Heavy saddles	@11	@8
Light saddles	@12	@10
Heavy fores	@7	@4
Light fores	@8	@6
Mutton legs	@14	@11
Mutton loins	@12	@8
Mutton stew	@7	@5
Sheep tongues, per lb.	@12½	@12½
Sheep heads, each	@10	@10

Fresh Pork, and Pork Products

Pork loins, 8@10 lbs. av.	@18	@17½
Picnics	@12	@14
Skinless shoulders	@13	@14½
Tenderloins	@35	@30
Spare ribs	@12	@12½
Back fat	@12	@12
Boston butts	@15	@17½
Boneless butts, cellar		
Trim, 2@4	@24	@23
Hocks	@10	@10
Tails	@12	@12
Neck bones	@4½	@4½
Slip bones	@13	@13
Blade bones	@12	@11
Pigs' feet	@5	@5
Kidneys, per lb.	@9	@9
Livers	@11	@9½
Brains	@9	@8
Ears	@5	@8
Snouts	@10	@8
Heads	@10	@8
Chitterlings	@6½	@7

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@12½
Clear bellies, 18@20 lbs.	@12½
Rib bellies, 25@30 lbs.	@13
Fat backs, 10@12 lbs.	@9½
Fat backs, 14@16 lbs.	@13½
Regular plates	@10½
Jowl butts	@8½

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	21½	@22½
Fancy skd. hams, 14@16 lbs., parchment paper	22½	@23½
Standard reg. hams, 14@16 lbs., plain	21½	@22½
Picnics, 4@8 lbs., short shanks, plain	18½	@19½
Picnics, 4@8 lbs., long shank, plain	17½	@18½
Fancy bacon, 6@8 lbs., parchment paper	29	@30
Standard bacon, 6@8 lbs., plain	24	@25
No. 1 beef sets, smoked	31	@32
Insides, 5@9 lbs.	29	@29
Knuckles, 5@9 lbs.	29	@30
Cooked hams, choice, skin on, fattened	34½	@34½
Cooked hams, choice, skinless, fattened	36½	@36½
Cooked picnics, skin on, fattened	26	@26
Cooked picnics, skinned, fattened	27	@27

BARRELED PORK AND BEEF

Mess pork, regular	\$	@28.00
Family back pork, 24 to 34 pieces		@27.00
Family back pork, 35 to 45 pieces		@27.00
Bean pork		@23.00
Brisket pork		@28.00
Plate beef		@26.50
Extra plate beef		@27.50
Clear plate pork, 25 to 35 pieces		@24.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$18.60
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	21.25
Honeycomb tripe, 200-lb. bbl.	26.00
Pocket honeycomb tripe, 200-lb. bbl.	27.00

LARD

Prime steam, cash, Bd. trade	\$	@8.45
Prime steam, loose, Bd. trade		@8.12½
Refined lard, tierces, f.o.b. Chicago	@	.10
Kettle rend., tierces, f.o.b. Chgo.	@	.11
Leaf, kettle rendered, tierces, f.o.b. Chicago	@	.11½
Neutral, tierces, f.o.b. Chicago	@	.11
Compound, veg. tierces, c.a.f.	@	.10½

OLEO OIL AND STEARINE

Extra oleo oil	12	@12½
Prime No. 2 oleo oil	11	@11½
Prime oleo stearine, edible	8	@8½

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	5½	@6
Valley points, prompt	9½	@9½
White deodorized, in bbls., f.o.b. Chgo.	9½	@9½
Yellow, deodorized	9½	@9½
Soap stock, 50% f.f.a. f.o.b. mills	1	@1
Soya bean oil, f.o.b. mills	5½	@5½
Corn oil, in tanks, f.o.b. mills	6½	@6½
Cocoon oil, sellers' tanks, f.o.b. coast	5½	@5½
Refined in bbls., f.o.b. Chicago	9	@9

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@15½
White animal fat margarine, in 1 lb. cartons, rolls or prints	@15
Puff paste (water churned)	@13
(milk churned)	@14

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@25
Country style sausage, fresh in link	@20½
Country style sausage, fresh in bulk	@18½
Country style sausage, smoked	@23½
Frankfurters, in sheep casings	@21½
Frankfurters, in hog casings	@18
Bologna in beef bungs, choice	@17
Bologna in beef middles, choice	@17
Liver sausage in beef rounds	@19½
Liver sausage in hog bungs	@20½
Smoked liver sausage in hog bungs	@19
Head cheese	@22½
New England luncheon specialty	@17½
Minced luncheon specialty, choice	@29½
Blood sausage	@19½
Souse	@19½
Polish sausage	@23

DRY SAUSAGE

Cervelat, choice, in hog bungs	@42
Thuringer cervelat	@22
Farmer	@30
Holsteiner	@28
B. C. salami, choice	@36
Milano, salami, choice in hog bungs	@38
B. C. salami, new condition	@22
Frissas, choice, in hog middles	@36
Genoa style salami, choice	@44
Pepperoni	@35
Mortadella, new condition	@20
Capicola	@50
Italian style hams	@37
Virginia hams	@44

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate	\$6.00
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate	7.50
Smoked link sausage, in hog casings—	
Small tins, 2 to crate	6.75

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	8½	@9
Special lean pork trimmings	13½	@12½
Extra lean pork trimmings	13½	@14
Pork cheek meat	8½	@9
Pork hearts	6½	@7
Pork livers	13	@13½
Native boneless bull meat (heavy)	10½	@10½
Shank meat	10½	@10½
Boneless chucks	10½	@10½
Beef trimmings		@9½
Beef cheeks (trimmed)		@8½
Dressed cutters, 350 lbs. and up		@8
Dressed cutters, 400 lbs. and up		@8½
Dr. bologna bulls, 600 lbs. and up		@10½
Pork tongues, canner trim, S. P.		@15½

CURING MATERIALS

Nitrite of soda (Chgo. w'he stock)		Cwt.
In 425-lb. bbls., delivered	\$	9.00
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago		
Granulated		6.80
Medium, undried		9.30
Medium, dried		9.80
Rock		6.60
Sugar—		
Raw, 96 basis, f.o.b. New Orleans		@3.30
Second sugar, 90 basis		None
Standard gran., f.o.b. refiners (2%)		@4.85
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%		@4.35
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		@4.15
Dextrose, in car lots, per cwt.		@3.81

(Continued on page 51.)

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The National Provisioner

Chicago Markets

(Continued from page 49.)

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	16 1/2	18
Resifted	17	18 1/2
Chili Pepper, Fancy	21	20
Chili Powder, Fancy	27	31
Cloves, Ambon	27 1/2	22
Madagascar	18 1/2	22
Zanzibar	21	24 1/2
Ginger, Jamaica	21	20
African	17	19
Mace, Fancy Banda	65	70
East India	60	65
E. I. & W. I. Blend	60	60
Mustard Flour, Fancy	22 1/2	22 1/2
No. 1	26	26
Nutmeg, Fancy Banda	22	22
East India	19 1/2	19 1/2
E. I. & W. I. Blend	29	29
Paprika, Extra Fancy	28	28
Fancy	26 1/2	26 1/2
Hungarian, Fancy	27	27
Peppin Sweet Red Pepper	23	23
Pimblex (220-lb. bbls.)	27	27
Pepper, Cayenne	18	18
Red Pepper, No. 1	10	11 1/2
Pepper, Black Alepp	8	8
Black Lampong	10	11 1/2
Black Tellicherry	10	11 1/2
White Java Muntok	11 1/2	12
White Singapore	11	12 1/2
White Packers	12	12

SEEDS AND HERBS

	Whole.	Sausage.
	Per lb.	Per lb.
Caraway Seed	9	11
Celery Seed, French	20 1/2	24 1/2
Coriander Seed	11 1/2	14
Coriander Morocco Bleached	8 1/2	10 1/2
Coriander Morocco Natural No. 1	8 1/2	10 1/2
Mustard Seed, Cal. Yellow	9 1/2	12 1/2
American	8 1/2	11 1/2
Marjoram, French	15	18
Oregano	8 1/2	10
Sage, Dalmatian Fancy	8	9 1/2
Dalmatian No. 1	8	9 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.17
Domestic rounds, 140 pack	@.28
Export rounds, wide	@.38
Export rounds, medium	@.24
Export rounds, narrow	@.40
No. 1 weasands	@.05
No. 2 weasands	@.04
No. 1 bungs	@.16
No. 2 bungs	@.13
Middles, regular	@.87
Middles, select, wide, 2@2 1/2 in.	@.45
Middles, select, extra wide, 2 1/2 in. and over	@.80
Dried bladders:	
12-15 in. wide, flat	.70
10-12 in. wide, flat	.60
8-10 in. wide, flat	.35
6-8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.45
Narrow, special, per 100 yds.	2.35
Medium, regular	2.10
English medium	1.75
Wide, per 100 yds.	1.55
Extra wide, per 100 yds.	1.25
Export bungs	.27
Large prime bungs	.21
Medium prime bungs	.16
Small prime bungs	.10
Middles, per set	.18
Stomachs	.11

New York Market Prices

LIVE CATTLE

Steers, good	@11.00
Steers, medium to good	@10.00
Steers, medium	8.50@9.50
Cows, good	@7.50
Cows, common to medium	5.50@6.50
Cows, low cutter to cutter	3.50@5.25
Heifers, cutter to medium	5.25@8.00
Bulls, sausage	@7.00

LIVE CALVES

Vealers, good and choice	\$12.50@13.50
Vealers, medium	9.50@12.00
Vealers, cull and common	5.50@8.50
Calves, medium to good	@7.65
Calves, common	5.50@5.75

LIVE HOGS

Hogs, good to choice, 160 to 200-lb.	\$8.15 nom.
--------------------------------------	-------------

LIVE LAMBS

Lambs, good to choice	@10.75
Lambs, good	@10.50
Lambs, common	@7.50
Ewes, common to good	8.00@5.50

DRESSED BEEF

City Dressed.

Choice, native, heavy	23 @26
Choice, native, light	22 @25
Native, common to fair	18 @21

Western Dressed Beef.

Native steers, 600@800 lbs.	22 @25
Native choice yearlings, 440@600 lbs.	22 @24
Good to choice heifers	16 @18
Good to choice cows	14 @16
Common to fair cows	12 @14
Fresh bologna bulls	11 1/2 @12 1/2

BEEF CUTS

	Western.	City.
No. 1 ribs	32 @35	32 @36
No. 2 ribs	28 @30	26 @30
No. 3 ribs	20 @24	22 @25
No. 1 loins	45 @48	44 @50
No. 2 loins	35 @40	36 @42
No. 3 loins	25 @28	30 @34
No. 1 hinds and ribs	23 @26	26 @33
No. 2 hinds and ribs	19 @22	20 @25
No. 1 rounds	18 @20	18 @20
No. 2 rounds	17 @17	16 @17
No. 3 rounds	15 @16	14 @16
No. 1 chucks	18 @20	18 @21
No. 2 chucks	16 @17	17 @18
No. 3 chucks	14 @16	15 @16
Bolognas	12 1/2 @13 1/2	12 @13 1/2
Rolls, reg. 6@8 lbs. av.	22 @25	18 @20
Tenderloins, 4@6 lbs. av.	50 @60	50 @60
Tenderloins, 5@6 lbs. av.	50 @60	50 @60
Shoulder clods	16 @14	16 @14

DRESSED VEAL

Good	17 @18
Medium	16 @17
Common	15 @16

DRESSED SHEEP AND LAMBS

Lambs, spring, prime	21 1/2 @22 1/2
Lambs, spring, good	20 1/2 @21 1/2
Lambs, 38 lbs. down	19 1/2 @20 1/2
Sheep, good	9 @11
Sheep, medium	7 @9

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$13.25@14.00
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@18
Pork tenderloins, fresh	@33
Pork tenderloins, frozen	@35
Shoulders, Western, 10@12 lbs. av.	@16
Butts, boneless, Western	@27
Butts, regular, Western	@18
Hams, Western, fresh, 10@12 lbs. av.	@20
Picnic hams, West. fresh, 8@8 lbs. av.	@15
Pork trimmings, extra lean	@18
Pork trimmings, regular 50% lean	@13
Sparr ribs	@16

SMOKED MEATS

Regular hams, 8@10 lbs. av.	24 1/2 @25 1/2
Regular hams, 10@12 lbs. av.	24 @25
Regular hams, 12@14 lbs. av.	23 1/2 @24 1/2
Skinned hams, 10@12 lbs. av.	25 @26
Skinned hams, 12@14 lbs. av.	24 1/2 @25 1/2
Skinned hams, 16@18 lbs. av.	24 @25
Skinned hams, 18@20 lbs. av.	23 @24
Picnics, 4@6 lbs. av.	19 1/2 @20 1/2
Picnics, 6@8 lbs. av.	19 @20
City pickled bellies, 8@12 lbs. av.	21 @22
Bacon, boneless, Western	29 1/2 @30 1/2
Bacon, boneless, city	29 @30
Rollettes, 8@10 lbs. av.	22 @23
Beef tongue, light	@24
Beef tongue, heavy	@25

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, 1 c. trimmed	25c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	14c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	16c a pound
Beef hanging tenders	80c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	\$2.00 per cwt.
Breast Fat	2.75 per cwt.
Edible Suet	4.50 per cwt.
Inedible Suet	3.25 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	8	1.30	1.35	1.40	1.55
Prime No. 2 Veals	7	1.10	1.15	1.20	1.25
Buttermilk No. 1	5	1.00	1.05	1.10	1.15
Buttermilk No. 2	4	.85	.90	.95	1.00
Branded Gruby	3	.40	.50	.55	.60
Number 3	3	.40	.50	.55	.60

BONES AND HOOF

	Per ton.
Round shins, heavy, delivered basis	\$70.00@75.00
light, delivered basis	60.00@65.00
Flat shins, heavy, delivered basis	@80.00
light, delivered basis	@55.00
Thighs, blades and buttocks	@52.50
White hoofs	@65.00
Black and striped hoofs	@40.00

COOPERAGE

(Prices at Chicago)

Ash pork barrels, black hoops	1.52 1/2 @1.55
Ash pork barrels, galv. hoops	1.62 1/2 @1.65
Oak pork barrels, black hoops	1.52 1/2 @1.55
Oak pork barrels, galv. hoops	1.62 1/2 @1.65
White oak ham tierces	2.42 @2.45
Red oak lard tierces	2.12 1/2 @2.15
White oak lard tierces	2.22 1/2 @2.25

S. OPPENHEIMER & CO.

Incorporated in Illinois

Natural

SAUSAGE CASINGS

610 ROOT ST., CHICAGO

470 WASHINGTON ST., NEW YORK

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Top-Notch Salesman

Wanted, top-notch men to handle territories now open for the sale of the greatest innovation ever offered the meat packing industry. Write, giving full experience, to: Identification, Inc., 222 W. Adams St., Chicago, Ill.

Salesmen

Salesmen calling on butchers and sausage makers can earn extra money selling full line of sausage casings. For particulars, write W-956, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Sausage Factory Manager

Experienced in all departments of sausage factory. Can adjust and remedy cause for product spoiling in hot weather. Can put factory in first-class condition. Expert sausage maker, economical and efficient. Excellent references. Prefer New York City or nearby territory. W-959, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Salesman or Supervisor

Aggressive; 15 years' experience; desires connection with packer. Available January 1 or earlier. Contacting, jobbing, national and voluntary chains, super markets, department store and private label accounts. Can direct salesmen and is acquainted with modern merchandising methods. Free to travel anywhere. Best references and bond, if required. W-961, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Foreman

Experienced sausage foreman looking for connection with reliable firm. Many years' experience producing standard and high-grade sausage, loaves and specialties. Steady and dependable. Married. Will go anywhere. W-957 THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Position wanted by sausage maker and foreman with lifetime experience. Make full line of sausage, meat loaves, specialties, cured meats, lard and compounds. Can take full charge of department, either large or small plant. Steady, sober. Excellent references. Salary secondary. P. O. Box 771, Portland, Oregon.

Chemical Engineer

Experienced in sewage disposal and other packinghouse problems through 7 years with one of the Big Four packers. Available for either full-time connection, or consultation or advice on part-time basis. Inquiries will be held in strict confidence and involve no obligation. John E. Tarman, Ch. E., 39 So. LaSalle St., Chicago, Ill.

Plants for Sale

Packing Plant

For sale or lease, modern packing plant conveniently located just outside city limits of thriving metropolis of Tulsa, Oklahoma. Capacity 100 hogs, 50 cattle per day. Serviced with city water, natural gas and electricity; large cooling capacity; inedible plant and hide house in connection. Now available. Real packing plant in cattle country. Standard Company, owner. 2119 E. 11th St., Tulsa, Okla.

Small Packing Plant

Fully equipped, together with part or all of 36 acres of land, on main highway within 35 miles of Detroit and Toledo. FS-951, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Cooker, Press, Pump, etc.

One 5x9 "Boss" cooker; one 300-ton "Boss" press; one hydraulic pump; one percolator. All in good condition. F. W. Banfield, P. O. Box 2478, Tulsa, Oklahoma.

Refrigerating Machinery

70-ton, 90-ton and 460-ton direct-connected synchronous motor-driven ammonia compressors; two 9x9 Vilter direct-connected to Diesel engines; 8x8 York complete high side; 5x5 York self-contained unit, complete; 4x4 Frick with high side. 100 K.W.A.C. and 100 K.W.D.C. uniflow engine generator units; ice cans; coils; boilers; pumps; power plant equipment. FS-958, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Harrington Lard Fillers

For sale, 3 Harrington lard filling units; one 1-lb. size, one 4-lb., 8-lb. size, and one for larger packages. FS-907, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Used Packinghouse Equipment

For sale, 24-ton Frick ice machine with steam engine. Brownell boiler, Gem City boiler, Permutit water softener, cattle scale, track scales, pumps, lard cooking tank, blowers, tallow tanks, other items. For list and full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

Used Equipment for Sale

3 Anderson No. 1 Oil Expellers, motor driven, with 15-H.P., AC motors, complete with tempering apparatus; 2 Anderson RB Expellers; two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; 1 Albright Nell 2 1/2 ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers 10' dia.; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler Hammer Mill; 2 Jay-Bee Hammer Mills, No. 2 No. 3, for Cracking; 2 Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 "Boss" No. 166 Meat Chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses, Kettles, Pumps, etc. What have you for sale? Send us a list.

CONSOLIDATED PRODUCTS COMPANY

14-19 Park Row, New York, N. Y.

Shops and Plant

331 Doremus Ave., Newark, N. J.

Equipment for Sale

M & M Hog

For sale, one CRE Mitts & Merrill hog, No. 15, with 28-in. hopper, driven by 100 h.p. motor, suitable for grinding cracklings, tankages, shop fat and bones, etc. Machine in good condition and priced right. FS-941, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Rendering Equipment

For sale, 1 M & M hog with 50-HP motor; 1-25 HP, 3-phase, 440-volt motor; one 4x8 dry cooker with fittings; 1 No. 12, 1 No. 14 Thomas-Albright hydraulic press; 1 Marsh steam pump. Valley Chemical Company, Mt. Pleasant, Mich.

Reconstructed Machinery

No. 43-T "BUFFALO" Self-emptying Silent Cutter
No. 43-B "BUFFALO" Silent Cutter
No. 38 "BUFFALO" Silent Cutter
No. 32 "BUFFALO" Silent Cutter
No. 27 "BUFFALO" Silent Cutter
250-lb. "BUFFALO" Stuffer
200-lb. Randall Stuffer
1000-lb. "BUFFALO" Mixer
No. 56-B "BUFFALO" Grinder
FS-960, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

C. Abrams Will Buy or Sell

50 wire minced ham cages 50c ea.; 50 ham containers, \$3.00 ea.; 45 loaf containers, \$2.50 ea.; 6 Wiley triple loaf containers, \$5.00 ea.; one 900-lb. scrap-ple agitator, \$100; 150-lb. "Buffalo" silent cutter, \$300; one 200-lb. stuffer, \$175.

1422 S. Fifth St., Philadelphia, Pa.

Miscellaneous

Biochemical Investigations

Bacteriological and biochemical investigations related to meats and meat products. Lyons Research Laboratories, 204 S. Wisner St., Jackson, Michigan. D. C. Lyons, Ph. D., Dir.

Dispose of your surplus equipment through
THE NATIONAL PROVISIONER
"Classified" ads.

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Importers **SAUSAGE CASINGS** Exporters

CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin



**Selected
Sausage Casings**

Attention

For **YOUR** Pork Sausage Use
OUR Graded SHEEP CASINGS

MAY CASING COMPANY, INC.

FORMERLY M. J. SALZMAN CO., INC.

619 West 24th Place, Chicago, Ill.

W. J. KEMPNER, LTD.

Quality Sausage Casings

47-53 St. John St., Smithfield, London, E. C. 1.

Cables: Supplant, London

**Continuous Buyers of Quality Hog Casings
in Carload Lots**

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Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings

43rd & 44th Streets
First Ave. and East River

NEW YORK CITY

Telephone
Murray Hill 4-2900

Advertisers

IN THIS ISSUE OF THE NATIONAL PROVISIONER

If these companies didn't have an interest in your success, they wouldn't be listed here. First they make constant efforts to create the finest possible equipment, supplies and services. Then this interest is evidenced when they announce and keep reminding

you in their advertising of what they have developed that will help you operate more efficiently, produce better merchandise and sell more readily. It's decidedly to your advantage to watch the advertising of these concerns.



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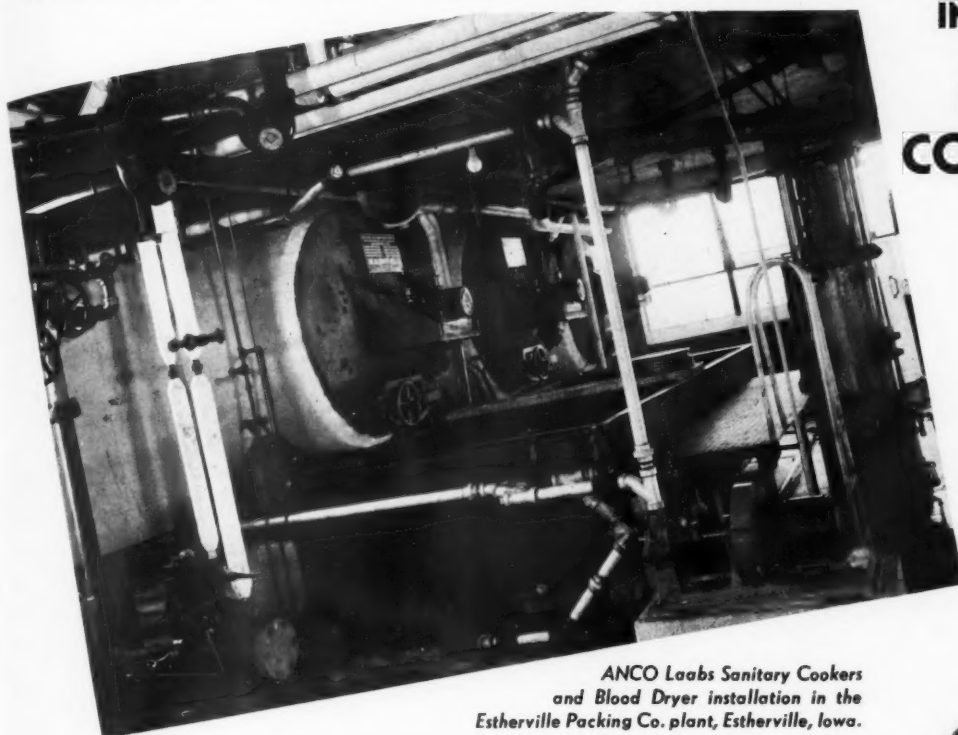


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NEWEST BEEF SLAUGHTERING PLANT INSTALLS ANCO LAABS COOKERS



*ANCO Laabs Sanitary Cookers
and Blood Dryer installation in the
Estherville Packing Co. plant, Estherville, Iowa.*

OPERATING WHERE EFFICIENCY IS A BY-WORD

The ANCO Laabs Patented Sanitary Rendering Cookers installed in the new Estherville Packing Co. plant constitute just one of over 700 similar installations. These cookers operate in the inedible department of this unique and most modern plant, which slaughters beef exclusively. . . . The ANCO Laabs Patented Sanitary Rendering Systems and Equipment convert either raw edible or inedible animal products into fats and by-products that possess the highest commercial value, and at the same time assure complete sterilization of all products by controlled pressure period of operation. . . . The construction of ANCO Cookers has, to a large extent, been responsible for the fact that so many hundreds of them are in daily use today. They are made in many sizes, suitable to the various methods of operation including pressure cooking, open-type cooking, vacuum cooking, and venting systems. . . . No matter what your Rendering problems are ANCO engineers can help you solve them.

THE ALLBRIGHT-NELL CO.

117 Liberty Street
New York, N. Y.

5323 S. Western Boulevard
Chicago, Ill.

111 Sutter Street
San Francisco, Calif.



Laabs Patents

LAABS PATENTS: United States patents 1,317,675; 1,578,245; 1,630,124; and 1,761,480; Great Britain, No. 253,952; Australia, No. 2,279; France, No. 617,978; Argentina, No. 26,749; Canada, No. 277,703; Uruguay, No. 2,234; Holland, No. 19,681; Germany, No. 511,131; Brazil, No. 18,817; Other U. S. and foreign patents pending.



no stronger than its weakest link...

A chain is no stronger than its weakest link... and this is especially true in the manufacture of sausage. Much of the value of fine ingredients and skillful blending is likely to be lost when inferior casings are used.

Swift casings can play an important part in maintaining the high quality of your sausage products... expert operators process and sort these casings with care and dispatch, then speedily place them under refrigeration. Little wonder that they come to you fresh, uniform, and outstandingly fine in color.

To be sure that your sausage will look its very best, see that it's stuffed in Swift casings. There is a type and a package to suit every need. Call your local Swift & Company representative... he'll be glad to discuss your specific requirements.

SWIFT'S *Selected* **CASINGS**
BEEF • PORK • SHEEP

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